

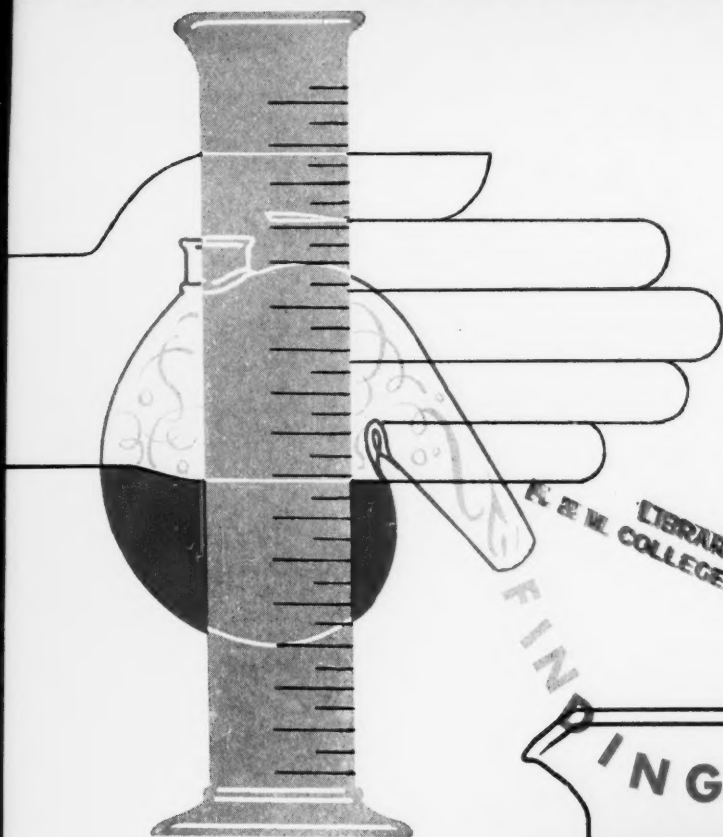
THE NATIONAL

JANUARY 21, 1956

*Indef v.133 p.38

Provisioner

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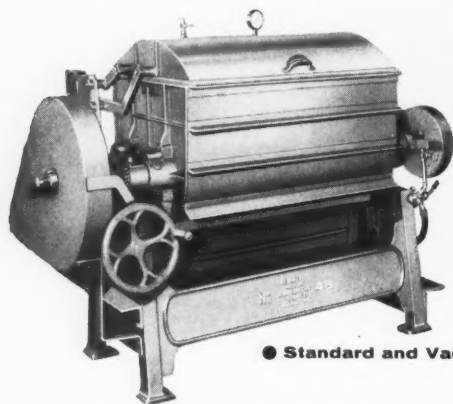
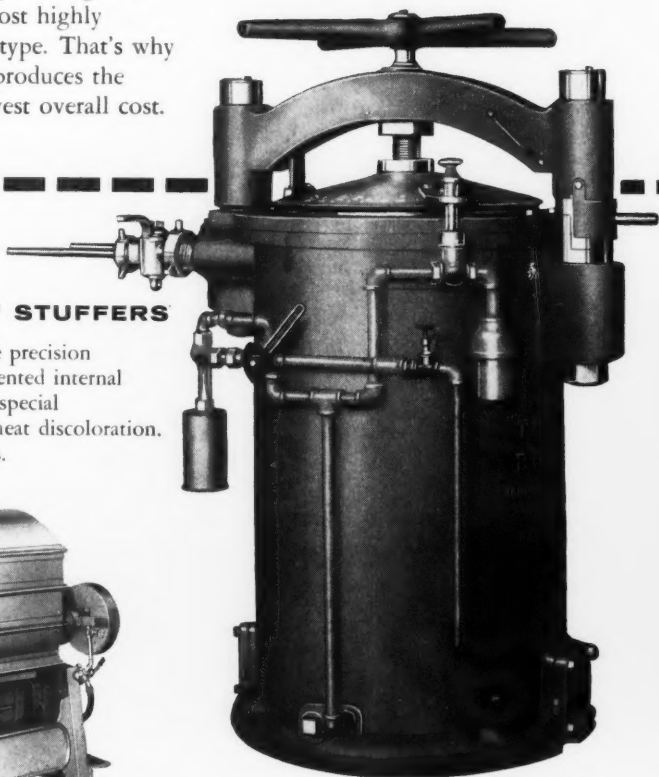
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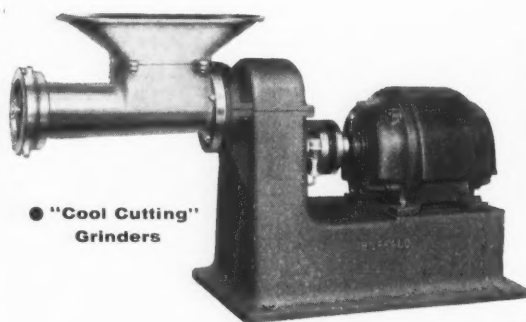
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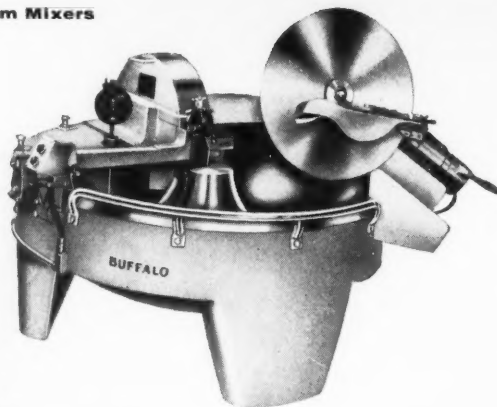
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THE NATIONAL

Provisioner

VOLUME 134 JANUARY 21, 1956 NUMBER 3

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Let's Get Together

Acceptance of certain standards for pork cuts—such as those relating to trim—still leaves the individual small or large packer with plenty of room to merchandise and promote the specific excellence of his own products.

Since the recommendation of the new lean trim for major pork cuts by the American Meat Institute, and the change in the Chicago Board of Trade definition on hams, we have talked to several packers who have asserted, in effect, that "we have always trimmed our pork that well or better; the wholesale and retail trade recognize our standards and identify them with our company. Why should we lose the identity we have earned by accepting and promoting these ideas?"

While we can understand their feeling, we cannot agree with the attitude of these concerns. The new lean trim is designed to make all pork more acceptable to consumers today and in the years to come. The objective is not to please the wholesale and retail trade, but rather to supply the nation's housewives and their families—most of whom don't know or care whether they are buying Blank's chops or a slice of Blunder's ham—with pork which is more in line with their desires.

Packers proud of their past trim should realize that when the housewife shuns pork as too fat, their own products suffer, relatively, as much as those of their less particular competitors.

This is not to say that all is rosy in connection with the new trim products. As E. R. Ganter, cost accountant of the Heil Packing Co., wrote recently:

*"And now on top of margins slim,
They start the so-called 'new lean trim.'
The excess fat they put in lard,
To sell this then, they try so hard.
But in the end more cash they've lost,
Because they don't pass on the cost."*

The lean products are worth more to the trade and consumers. The individual packer should not only decide to produce these better cuts; he should have the guts to demand and get a better price for them.

News and Views

Beef Will Be examined from many angles on the opening day of the tenth annual meeting of the Western States Meat Packers Association February 14-16 at the Sheraton-Palace Hotel, San Francisco. Speakers at the Tuesday morning beef session will include Roy W. Lennartson, deputy administrator for marketing services, Agricultural Marketing Service, USDA, who will discuss "Livestock Supplies for 1956 and Changes in Federal Meat Grading," John O. Vaughn, Oklahoma Packing Co., Oklahoma City, will speak on "Frozen Prepackaged Meats at the Packer Level," Dr. H. H. Cole, department of animal husbandry, University of California, Davis, will discuss the "Effect of Feed on Beef Quality," and William J. Losh, WSMFA public relations counsel, will talk on "Promoting Western Beef."

"New Procurement Policies for the Armed Forces" and "The Army's New Six-Way Boneless Beef" will be topics at the Tuesday afternoon beef boners session. Speaker on procurement will be Paul C. Doss, chief of the meat, meat products and waterfood section, Quartermaster Market Center System, Chicago, and on boneless beef, Robert L. Graf, Food and Container Institute, Chicago.

An Investigation of spreads between market prices of livestock and retail prices of meat would be authorized by a bill (S Res 179) sponsored by 11 Republican and three Democratic senators. The resolution calls for an investigation of the difference between the prevailing market prices of sheep, beef cattle and hogs on the hoof and the prevailing market prices of lamb, mutton, beef and pork; whether such difference in prices is greater than in the previous year and, if so, why. The resolution would authorize the Senate Agriculture Committee to undertake the investigation and directs that a report shall be made not later than January 31, 1957.

In the meantime, Rep. W. R. Poage, chairman of a House agricultural subcommittee studying falling hog prices, said pork processors may be working "in collusion" to keep hog prices down and their prices up. The Texas Democrat emphasized that he was not making any charges, and did not want to "smear" anyone, but he said it was difficult otherwise to understand how pork processors from California to Boston could submit identical bids to the USDA on pork products. Poage made the statement as his subcommittee prepared to meet Thursday to hear Assistant Secretary of Agriculture Earl Butz explain the pork buying program.

Doing Even Better than preliminary indications released last month, John Morrell & Co. this week reported record-breaking sales of \$336,053,082 and net income of \$2,712,589, equal to \$3.37 per share, for the fiscal year ended last October 29. The figures compare with sales of \$306,773,695 and net income of \$509,061, or 64c per share, in the 1954 fiscal year. Details appear on page 26.

Federal Grading of beef will be one of the principal topics at the regional meeting of NIMPA's Southwestern division February 24-25 at the Shamrock-Hilton Hotel, Houston. A program on the subject is being arranged for Friday afternoon, February 24. In addition to the NIMPA meeting, attractions in the city that weekend will include the Houston Fat Stock Show and the Houston Open Golf Tournament.

Balanced Budgets for this year and next were sent to Congress this week by President Eisenhower. He estimated that spending this year will total \$64,270,000,000 and revenue, \$64,500,000,000. He proposed that \$65,865,000,000 be spent in fiscal 1957 and estimated revenue of \$66,300,000,000 for that year. The budget made no allowance for tax cuts.

OVER on fat and moisture content or UNDER

of your products? Speedy and simple new test developed by AMIF insures ability to conform to standards and maintain quality and flavor in finished goods.

AN ECONOMICAL, simple, reliable and rapid method for determining the fat and moisture in meat products has been developed by the American Meat Institute Foundation, Chicago. In a maximum of 30 minutes, accurate readings for both of these values can be obtained on any meat sample. The new technique has established the fat and moisture content in a wide range of packinghouse products, including frankfurters, bologna, emulsions, luncheon meat, pork, beef, trimmings, ham and pork sausage. Consequently, a working quality control tool has been made available to the meat industry by the Foundation's two-year research effort, according to Dr. H. R. Kraybill, vice president and director of research and education.

The technique gives a practical answer as to the protein content of the sample. Apart from a small percentage of ash and added curing or seasoning ingredients, after the fat and moisture have been subtracted, the remainder of the sample is protein.

The Foundation undertook the research project to fill a long felt need for a quality control technique that could be used, in a reasonable time, to determine the fat and moisture in meat products, Dr. Kraybill said. The official determination methods of ether extraction for fat and the oven drying for moisture are too slow and too complex to be of value as practical working tools. Product is well on its way to the consumer before results from either of these two methods can be made known to production personnel. They only provide post facto information that can be used for guidance of procedure, but ironically, they do not prevent repetition of errors.

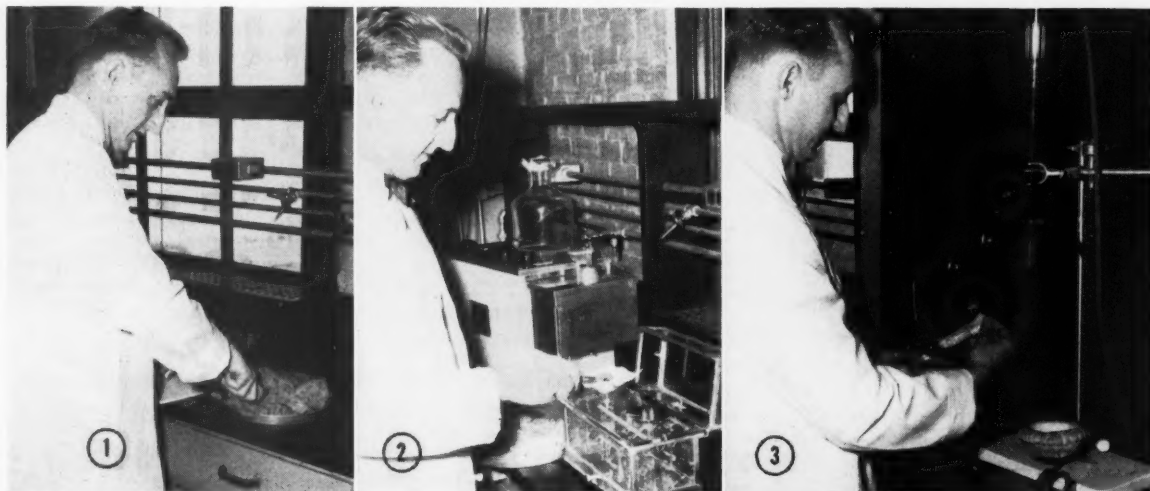
The need for knowing the fat and moisture content of packinghouse products is obvious. Many products, such as hamburger and pork sausage, sometimes are sold on the basis of stated maximum values for moisture and fat. These standards must be met or the tendered product will be rejected, generally at a substantial financial loss to the meat packer. The MIB

and various state regulatory bodies have standards for permissible fat and moisture in meat and sausage products. The meat packer must be in compliance with these standards. On the other hand, if the product is far above standard, the packer may impair his competitive position and, in the case of sausage products, flavor may suffer. Quality variance will affect the product's flavor which, in turn, brings customer reaction.

Knowing these facts, an AMIF research team composed of C. W. Everson, associate chemist and project leader, Thomas Keyahian, and D. M. Doty, assistant director of research, began to evaluate known techniques for rapid moisture and fat determination.

They found that an azeotropic distillation method with capryl alcohol gave excellent results on moisture. With this technique, moisture could be determined within 10 to 15 minutes. The results compared very well with the official oven method. In no case did the results from the same sample

1. MIXING finely-ground meat sample. 2. WEIGHING sample onto cheesecloth. 3. PLACING the wrapped sample in the flask.



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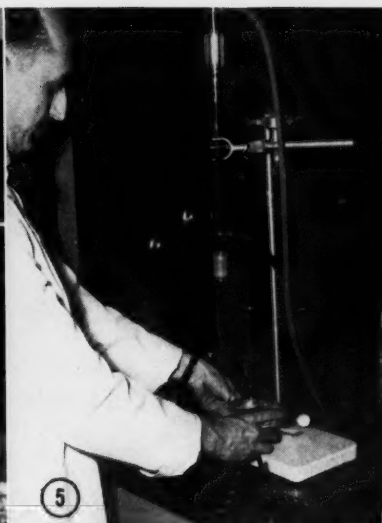
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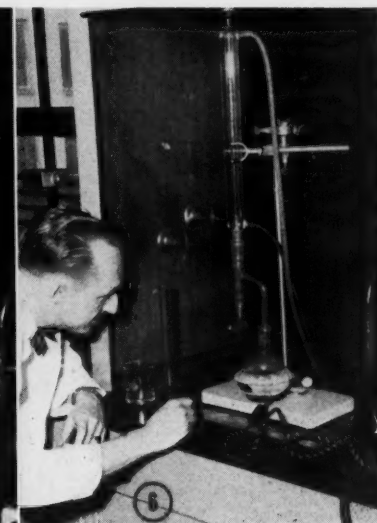
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4. MEASURING solvent needed for the test.



5. SETTING flask firmly in heating unit.



6. NOTING the water level in receiver.

differ between the two methods by more than 3 per cent moisture and, in many cases, the differences were not greater than would be expected from sample variation alone.

In evaluating rapid fat determination techniques, they found the Steinlite fat tester, manufactured by Fred Stein Laboratories, Atchison, Kansas, to be a satisfactory instrument. The original work in converting this tool to animal fat determination was performed by Henry P. Furgal of the research division of Armour and Company, Chicago. A summarized report of his work appeared for the first time in the January *Armour Magazine*.

The AMIF researchers correlated the fat readings from the Steinlite unit with the official method. They found that the variance between the same sample would be within 3 per cent. This narrow range of variance was noted with samples containing 15 to 40 per cent fat. With those having a higher percentage of fat the variance was greater. However, Everson points out that ether extraction method also loses accuracy with high fat meats. Work is under way to develop suitable conversion tables for meats having fats over 40 per cent. The Steinlite organization has conversion tables for determining the fat in meats for percentages as low as 3 per cent.

Having determined acceptable moisture and fat determination methods as separate techniques, the AMIF researchers began to explore the possibility of combining them into one. In checking the capryl alcohol (2-octanol) used in the rapid moisture determination, the researchers found that it also had extracted essentially all the fat from the meat sample. How-

ever, the dielectric properties of this solvent did not permit it to be used with the Steinlite unit which uses the capacitance of the liquefied fat to get its conversion readings. In experimenting, it was found that a mixture of seven parts capryl alcohol (2-octanol) to one part octyl alcohol (1-octanol) had the suitable dielectric properties to be used with the Steinlite unit. The addition of one part azeotropic properties of the solvent.

Plotting a curve for dried lard fats extracted with the new solvent and official method, the researchers found them to be identical. From this work a conversion table for fat percentage correlated to Steinlite unit readings was prepared.

Having determined a suitable rapid fat and moisture technique, the researchers standardized the procedures and developed temperature correction tables for the fat.

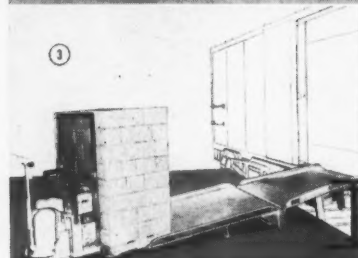
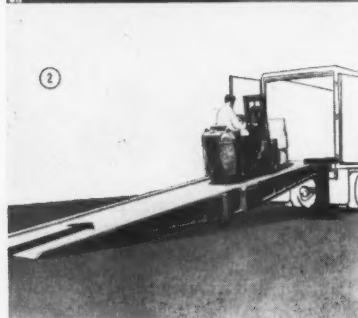
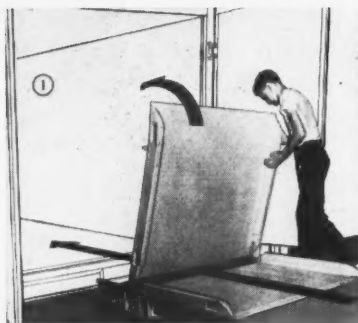
The end technique is fully described in the American Meat Institute Foundation Bulletin No. 26, "Fat and Moisture—Rapid Methods for Determination of Fat and Moisture Content in Meat Products." The booklet, available to the industry, has conversion tables for dielectric readings on the Steinlite unit and corrections for different temperature values for the fat-solvent mixture. It is stated the total cost for setting up the equipment for this AMIF technique will run between \$500 to \$1,000, depending upon what

[Continued on page 22]

TABLE I: COMPARISON OF RAPID AND OFFICIAL METHODS FOR DETERMINATION OF FAT AND MOISTURE IN MEAT PRODUCTS (1-octanol, 2-octanol — 1:7; 15 gram sample)

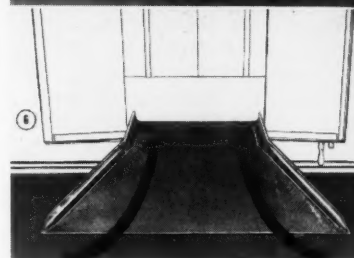
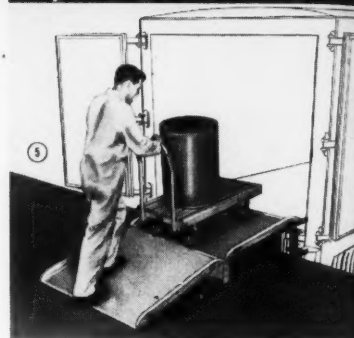
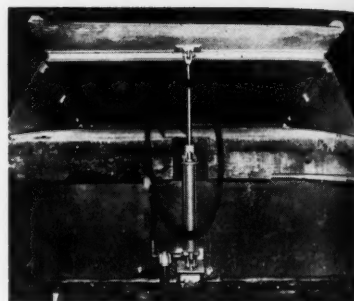
Meat Product	Sample No.	Pct. Fat		Pct. Moisture	
		Rapid Method	Ether Extraction	Rapid Method	Oven Drying*
Ground Beef	10.7	13.0	66.7	67.2
Beef Trimmings	52.0	54.4	34.7	36.7
Wieners	1	25.2	25.4	58.7	59.0
	2	23.0	22.9	57.3	59.9
	3	24.3	23.3	57.3	58.2
	4	17.3	16.9	64.0	64.3
Bologna	1	25.0	26.7	58.7	57.6
	2	25.3	24.9	57.3	57.8
	3	24.7	26.9	57.3	57.5
	4	15.3	16.9	65.3	64.1
Pork Sausage	1	46.0	46.2	41.3	42.7
	2	36.0	35.6	49.3	50.8
	3	41.3	42.6	43.3	45.4
	4	46.7	46.5	37.3	39.4
	5	45.7	46.7	41.3	40.4
	6	48.0	45.4	41.3	41.8
Pork Lunch	1	25.7	24.6	57.3	57.0
Meat	2	36.0	35.4	46.7	47.7
	3	37.3	37.1	45.3	46.7

*Air oven at 100° C. for 16 hours.



Car and Truck Loading Kinks May Require Special Aids

1. Shelving dock simplifies opening and closing of trailer doors; bridging dockboard offsets differences in levels. 2. Hydraulic ramp for off-the-ground loading and unloading. 3. Car or truck floor far above dock? Here's the answer. 4. Adjustable, hydraulic dockboard fits any truck. 5. Extended ramp for high-bed trucks eliminates tailgate boosting. 6. Flared dockboard eases truck turns made from a narrow loading dock.



PRACTICAL solutions to loading dock problems sometimes encountered in the meat packing industry may be offered by lightweight loading dock auxiliary equipment developed to overcome these specific bottlenecks. The application of some of this equipment, development of which was based on field engineering studies by Magnesium Company of America, is reviewed in light of loading dock operations observed at meat plants by NP editors.

The closing or opening of truck trailer doors is frequently an annoying operation at loading docks abutting public streets. The driver will spot his rig and then pull back from the dock to allow opening the doors. In like manner, when loading is completed (the truck may not be ready to roll), he will pull out his trailer to clear the dock. In both instances the tractor unit may protrude onto the street and block traffic.

Blocked motorists make evident their annoyance by honking their horns. In crowded wholesale districts some of these disgruntled drivers are customers making pickups.

A solution to this problem is the

sloping dock and its companion magnesium ramp dockboard (see Photo 1). An apron on the loading dock slopes down sufficiently to permit opening or closing the doors when the trailer is backed flush with loading dock. The slope is deep enough and wide enough to provide clearance for the doors. The rest of the loading dock floor is level with the conventional trailer floor height. The lightweight ramp dockboard bridges the opening between the trailer floor and the loading dock. One man can place the unit in position. Moreover, when the doors can be closed from dock level there is no need to slam them, as a worker often does when standing on the street.

Some plants may find it necessary to load or unload some products from ground level. A light weight yard ramp will facilitate such operations (see Photo 2). Light enough to be placed by one man, the unit has a hydraulic lift which positions it to the correct trailer or rail car level. A rugged chain hitch holds it in position. Optimum material handling efficiency with an industrial truck is one advantage of the yard ramp. Loads

of supplies, such as wirebound boxes, can be handled in skid lots, and in hide loading a truck could move them directly into the carrier.

The unit might even be used by houses which receive beef quarters by truck for ground level coolers. Beef luggers could move directly in and out of the truck, eliminating the need of carrying the quarters from the interior to the tail gate.

The combination of a high railroad car and a low dock is a relatively common problem. If a single dock board is used, the incline grade is too steep. Hand truckers need a running start to make the grade with the danger of load spillage and injury. The "walkie" type of industrial truck may get stuck on the steep grade. A two-piece dock ramp solves the grade problem by converting it into a gentle slope (see Photo 3). Hand truckers can walk up easily and "walkie" industrial trucks have no clearance trouble. Either ramp unit can be handled by one man. The unit has legs, which lock the ramp between car and dock, and has safety curbing to prevent runoffs.

While most truck trailer beds are



Sure your product sells faster...it looks better in Saran Wrap



When extra protection is important, shoppers look for this hallmark.

Coast-to-coast sales are proving crystal-clear Saran Wrap* packaging the most effective sales booster meat products ever had! Here is the packaging that protects the weight, flavor and color you pack . . . and gains impulse sales for you by putting that extra taste-appeal on display.

Saran Wrap is the completely transparent plastic film . . . satin-soft, pliable and tough. That's why it makes neater, tighter packages that keep their eye-appeal in spite of customer handling. Moisture can't get out, air can't get in to steal meat flavor

and freshness. That fresh look and fresh feel are there to stay because Saran Wrap won't become brittle and won't lose its protective qualities.

Shoppers know Saran Wrap keeps food fresh far longer . . . they rely on it in their homes. They'll show you they like what they see in Saran Wrap, too. Switch now and put the Saran Wrap hallmark of protection on your packages. Remember, Dow's packaging service is at your disposal†. THE DOW CHEMICAL COMPANY, Midland, Michigan, Plastics Sales PL600A.

*Trademark of The Dow Chemical Company

†Write today for the new brochure on meat packaging in Saran Wrap.

WE'LL SEE YOU AT THE WESTERN STATES MEAT PACKERS ASSOCIATION SHOW, SAN FRANCISCO, CALIF., FEB., 13-16

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are widely used for inner or outer meat wraps . . . laminating to trays, film, or other packaging materials . . . bands . . . insert labels and instruction cards . . . retail wraps . . . packaging meat by-products, and many others.

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standard height, some are abnormally high. One plant solved the problem of loading or unloading off-standard rigs by installing a fixed-position, hinged, hydraulically-operated dockboard (see Photo 4). The light weight of the magnesium dockboard permits the use of an inexpensive, low-capacity hydraulic ramp operated from the plant's air supply. This specific dockboard also was designed to provide clearance for the low underclearance trucks employed in packing plants.

A high-bed, low-dock problem is sometimes encountered in truck loading. Here a lightweight two-piece unit solves the problem (see Photo 5). For trucks with high beds the two units are used to bridge the grade in a gentle slope. One ramp is used for lower trucks.

A ramp has many advantages in truck loading. Frequently, a truck will back up flush with the packer's loading dock and its bed will be higher than the dock. If loads of boxed meats are trucked out they must be unloaded at the tailgate, boosted and walked into the interior of the truck. Barrels must be also deposited at the tailgate and two-man effort is required to tilt them against the tailgate bed. The barrel is then hand-rolled into the interior of the truck. Efficiency of the truck loading can be increased by employing a ramp which permits the movement of product trucks directly into the trailer. Packinghouse docks generally are crowded. Tailgate loading adds an element of clutter that snarls up the operation.

On narrow docks a flared dockboard solved the problem of making a sharp right-angle turn (see Photo 6). On the narrow dockboard, with the same width as the reefer car opening, the industrial truck operator must try to make a 90° turn from the dock floor into the car, only to find that he cannot clear the car doors. He then must back up and try again. The flared dockboard permits him to start his turn sooner; the sides have safety curbing which prevents runoff. The curb-ends are rounded to protect industrial truck tires as they make the turn into the car.

A similar flared dockboard eases trailer loading with in-plant trucks.

Hints More Pork Purchases

Increased pork purchases would be among immediate benefits to farmers if the Administration's new farm program is adopted, Secretary of Agriculture Ezra Taft Benson said this week in an address before the National Council of Farmer Cooperatives in Los Angeles.

Canned Meat Spotlighted At Atlantic City Luncheon

Canned meat had the spotlight in Atlantic City January 20 at the annual luncheon of the National Meat Canners Association, which was held during the 49th annual convention of the National Canners Association.

Hale D. Morris of Armour and Company, president of the meat canners' group, presided at the luncheon in the Rutland Room of Haddon Hall hotel. J. H. Moninger, association secretary, gave highlights of the canned meat industry's activities in 1955 and plans for 1956.

Luncheon guests included officials of can manufacturing companies and tin plate divisions of steel companies and directors of various food organizations associated with the national canners' organization.

The opening general session of the National Canners Association's convention that morning was devoted to the NCA observance of the 50th anniversary of the Federal Food and Drug Act.

USDA Lamb Payment Changes Relieve Packer of Chore

Changes in the method of making payments for lambs marketed with wool on under the wool incentive program for the 1956 marketing year, which begins April 1, have been announced by the USDA.

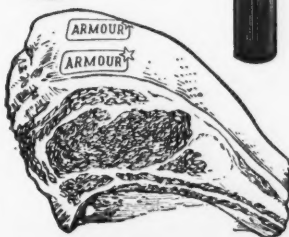
Under the new method, each producer who sells unshorn lambs will be eligible for a payment, provided he has owned them for 30 days or more. Payments will be on the weight or weight increase of the animals that occurs during his ownership.

Under the current program, payments are made only on animals marketed for slaughter. USDA officials said that slaughterers, under the new method, will be relieved of the current burden of certifying that the animals were purchased for slaughter.

LCI Annual Meeting to Be Held February 16-17

A practical approach to the profit producing possibilities of livestock conservation practices on the farm, in transit, at the market and in the packinghouse will be the theme of discussions at the annual meeting of Livestock Conservation, Inc., February 16 and 17 at the LaSalle Hotel, Chicago.

There will be group sessions February 16 of packers, producers, railroad and humane representatives and a joint session February 17 of all branches of the industry, including marketing and transportation interests.



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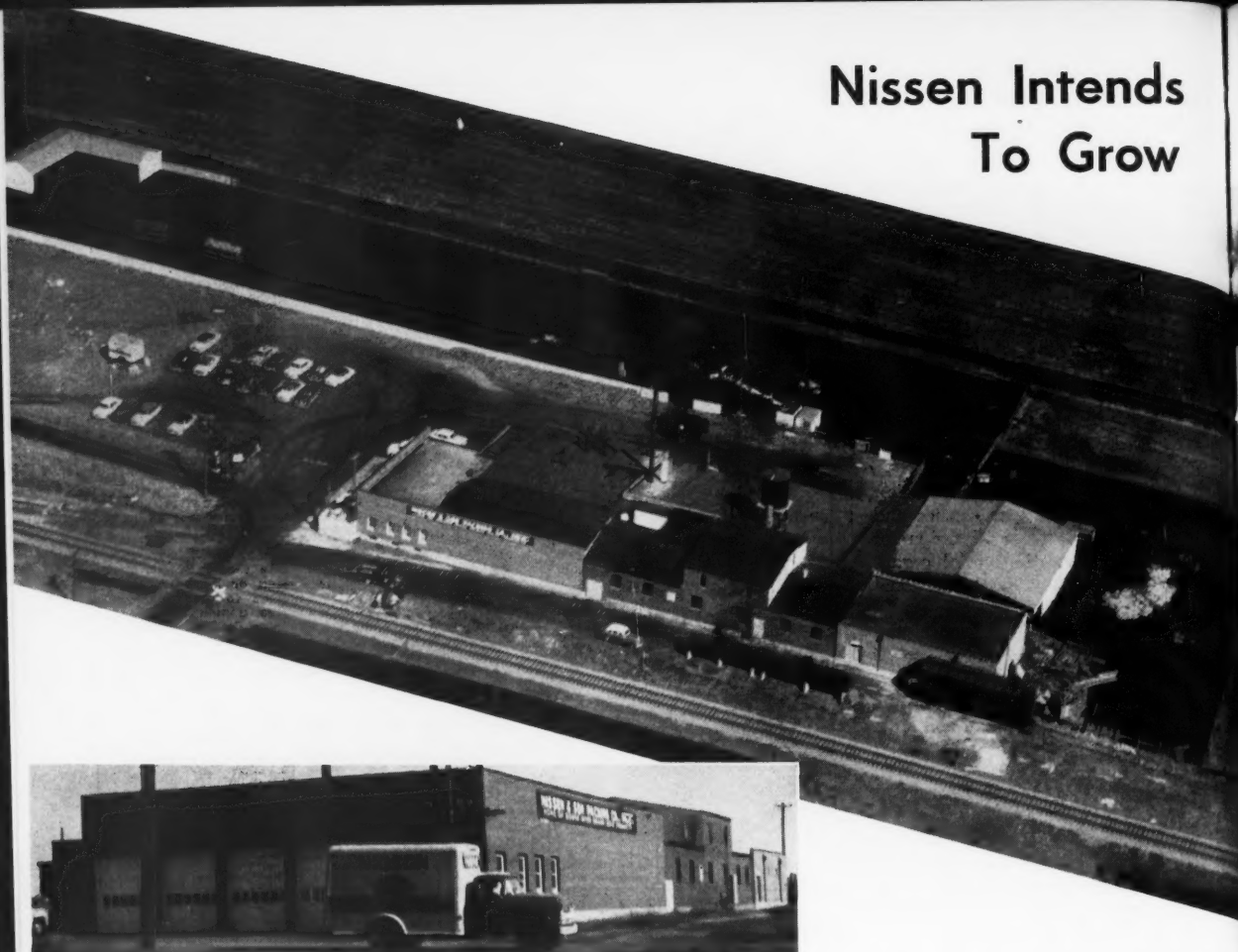
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DESPITE drawbacks which make the business precarious and sometimes unprofitable, the meat industry is continually revitalized by the entry of small firms which see trade and profit opportunities, exploit them with new ideas and service tailored to local needs and then expand operations out of earnings.

A typical concern of this sort is Nissen and Son Packing Co. of Webster City, Ia., which is not only committed to future growth through a planned building program, but which has also insured itself plenty of space

by locating on a three-acre tract.

Guided by plans furnished by Smith, Brubaker and Egan, Chicago, new additions to the plant will include a 70 x 80 ft. killing floor to handle both cattle and hogs, a 30 x 48 ft. sausage kitchen and enlargement of beef cooler capacity. The present sausage kitchen will be converted into a sausage cooler and new smoke-houses. While the plant is not now under federal inspection, future layout and construction will conform to MIB standards.

Construction in 1955 included a 40 x 60 ft. hide cellar and scale house.

Growing popularity of the company's Slo-Hickory smoked products aided in raising sales to the \$2,000,000 mark during 1955. A leader is a long-cured ham smoked with hickory cordwood. Extended selling and greater distribution are evident in an increased sales force and last year's purchase of three Chevrolet trucks with Stoughton bodies.

Plant holdings are located a mile east of the city limits. The company-owned 70-acre farm adjoining the plant property is used for feeding and experimental raising of livestock.

Situated close to the center of the Corn Belt, the plant has found desirable grades of livestock are readily available. Present kill is 400 cattle and 100 hogs a week, with all the product being sold to retail outlets.

President of the organization, Gus Nissen, says that the meat business "runs in the family." A son, Bob, is rapidly taking over active management while a daughter, Lucille, is employed in the office. Five brothers, ten

[Continued on page 37]



BOB NISSEN with plans for expansion.



UNLOADING livestock at new scale house.

AMERICAN CAN COMPANY



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HEADQUARTERS FOR VEGETABLE PARCHMENT SINCE 1885



Moisture-Fat Analysis

[Continued from page 13]

is already available. The determinations should be done in a well ventilated place, as the odor from the solvent is strong. Any intelligent and competent individual can be trained readily to use this technique.

The technique, while requiring exactness on the part of the person performing the test, is essentially very simple. In the first step, the proper mixture of solvent is prepared, seven parts capryl alcohol to one part octyl alcohol.

A portion of the liquor is poured into the Steinlite test cell and meter and temperature readings taken. The fat value, as determined by the conversion chart and the temperature correction chart, should be zero. If the reading is greater than zero a very small part of octyl alcohol is added; if smaller than zero, a small portion of capryl alcohol is added. In each case they are mixed and then re-zeroed.

The zeroed solvent is then tightly capped to prevent atmospheric moisture pickup. Everson states supplies generally should be limited to about 30 days. A proper solvent blend likely will be made available and distributed commercially. The solvent supply should be checked at the beginning of each day's testings.

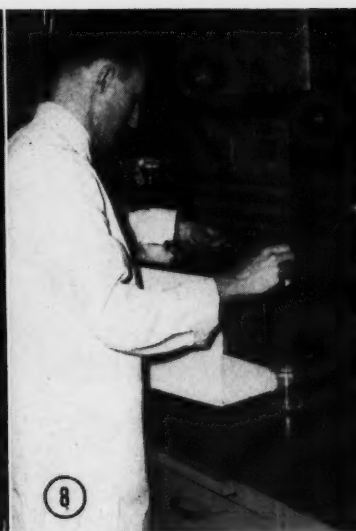
A portion of meat product to be analyzed is blended. (See Photo 1.) Cheesecloth is placed on the platter of a sensitive balance scale and tared. A 15-gram sample of the ground sample is carefully weighed out within plus or minus 0.1 gram and placed on the cheesecloth. (See Photo 2.) The samples must always be finely ground in a suitable small grinder. The weighed sample is loosely wrapped in the cheesecloth and transferred to the round bottom, short neck 250 ml. distillation flask. (See Photo 3.) With a graduated cylinder, 100 ml. of the solvent mixture is measured carefully and poured into the distillation flask. (See Photo 4.)

The apparatus is then assembled. The flask is placed in a hemispherical heating mantle. To the flask is attached the 10 ml. distillation receiver which is equipped with a 2 mm. stopcock and has 0.2 ml. calibrations on its sides. The distillation receiver, in turn, is fitted into the 200 mm. condenser. The whole of the apparatus is held in position with clamps and the condenser has correct water connections.

After the apparatus is assembled, the water is started to flow through the condenser, the opening on the top



7. POURING fat-solvent mixture into cell.



8. RECORDING temperature of mixture.



9. MAKING final calculation for fat percentage.

of the condenser is plugged with cotton to exclude atmospheric moisture and heat input to the mantle is started. The heat input to the heating mantle is supplied by a Powerstat unit which, at the recommended Variac setting of 100 to 115, causes the solvent to boil vigorously. (See Photos 5 and 6 for view of assembled apparatus.) The heating continues until all the moisture in the product has been distilled azeotropically. This generally takes about 15 minutes. The end can be determined by the absence of any vapor fumes on the distilling receiver's connection neck. Also, the water level in the distillation receiver will remain constant.

In the boiling process the moisture in the meat sample will boil off with the solvent. On being condensed, the water, being the heavier of the two liquids, fills the lower part of the distillation receiver. The reason for the fine grinding of the sample is apparent in this process. The small meat particles permit the moisture transfer much more easily and completely than would larger particles.

After deciding that the water level is constant, the heating is discontinued and the volume of water in the calibrated receiver noted. This factor is multiplied by 100 and divided by 15 to give the per cent of moisture in the meat sample. (See Photo 6.) If the sample of meat has a greater estimated water percentage than 65, a 10 grams plus or minus 0.1 gram sample is used.

After determining the moisture, the distillation flask is disengaged and plugged tightly with its stopper. It is then cooled under running tap water for about 5 to 10 minutes, bringing

its temperature to about 70 to 80°. The flask is warm to the touch.

The water in the receiver is discarded by opening the stopcock. Care should be taken to discharge all the water from the receiver, as one drop (0.05 ml.) will produce an error of 1 per cent in the final fat value reading. The water should not be allowed to get into the flask in cooling or to

remain in the receiver. Everson states it is better to lose a fraction of the distillate than to incur the risk of adding water to the flask. After the water is drained, the rest of the distillate is added back to the flask.

The whole solution is mixed by swirling and allowed to stand a few minutes until the meat residue settles. The solution is then decanted into the

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test cell of the Steinlite unit. After pouring, the cell should be purged of air by moving the electrode handle.

After pouring, the electrode is locked into position and a fat percentage taken with a selector button. There are five buttons to allow the instrument to measure dielectric capacitance over a wide range, with buttons A and B on the lower range and D and E on the higher range. Which of these is used is dictated by the fat content, explains Everson. The reading is made on a dial face set on top of the Steinlite unit with an indicating needle. Everson observes there is nothing difficult about taking the reading; it simply must be done with care. (See Photo 7 on page 23.)

The scale reading for the selector button is converted into a fat percentage from the conversion table developed by the AMIF and printed in the AMIF bulletin describing this technique.

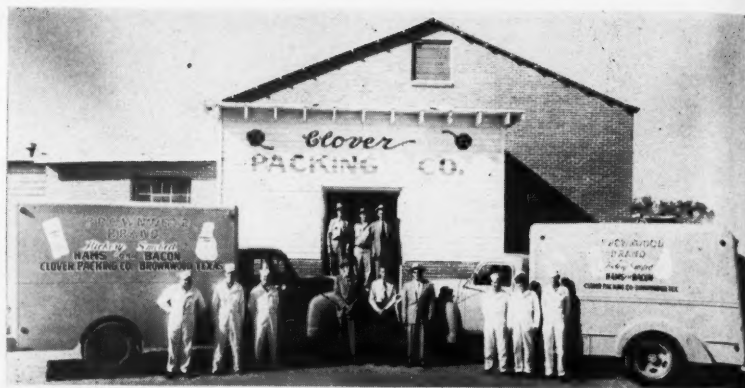
The electrode is lifted, causing the solution to flow by a temperature sensing unit as it discharges into a glass receptacle. The temperature reading of the solution is taken as it is recorded on the face of the Steinlite unit. (See Photo 8.) Once again, painstaking care must be exercised in recording the proper temperature reading. An error of 1° in temperature reading will result in an error of 3 per cent in fat determination, Everson emphasizes.

The temperature reading, in turn, gives a fat correction value found in the AMIF bulletin. This correction value is subtracted from the fat percentage as determined from the selector button conversion table. (See Photo 9.)

When the calculation is completed the technician has the correct fat value for the meat sample. The time required for performing the whole analysis is approximately 30 minutes. Apart from the initial investment for the testing equipment and the technician's time, the cost per sample will be between 20 to 30c, states Everson. The technique is highly accurate for both fat and moisture.

Table 1 shows the moisture and fat values for different meat samples determined by the new rapid determination technique and the official methods. Nowhere is the spread greater than 3 per cent. Table 1 will be found on page 13.

Dr. Kraybill states the bulletin, describing in detail the technique and necessary equipment, is available to any meat packer or sausage manufacturer from the American Meat Institute Foundation, University of Chicago, upon written request.



Firm Fills Empty Space in Texas and Texans

A TENFOLD INCREASE in processed meats production, and quadrupling of personnel, have been achieved in recent months by the Clover Packing Co. of Brownwood in central Texas, according to Leo Hernupont, who has been general manager since mid-1955. The firm is owned by B. H. Yeager. Part of the sales and shipping department employees are shown in front of the plant in the top photo; beef cooler and sausage department scenes are also pictured. Sales territory of the hog and cattle slaughtering and processing establishment is being expanded to include a number of cities and towns.



L. HERNUPONT



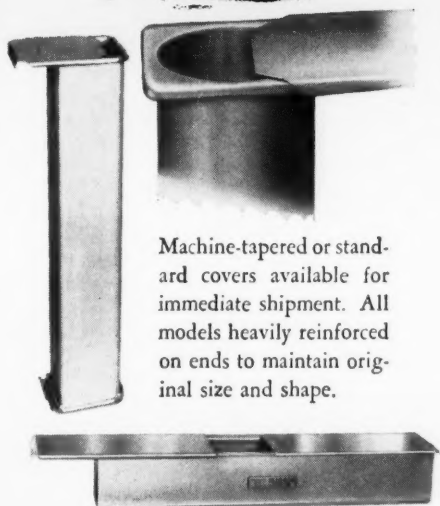
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Morrell Reports Sharp Rise in Earnings As Sales Hit New Peak in Fiscal 1955

Sales of John Morrell & Co. reached a new high of \$336,053,082 during the fiscal year ended October 29, 1955; net income increased sharply, and tonnage topped the billion-pound mark for the first time in the company's history. W. W. McCallum, president, announced this week in the firm's annual report to stockholders.



W. W. McCALLUM

Net income for the 1955 year was \$2,712,589, equal to \$3.37 per share, compared with \$509,061 or 64c per share the previous year. The 1955 peak sales figure compares with \$306,773,695 in fiscal 1954.

This record-breaking sales total was achieved despite the fact that meats in general sold for less throughout 1955 than in the previous year, McCallum pointed out. However, he explained, some of the sales dollar increase is attributable to the acquisition of new units late in 1954 and the John J. Felin & Co., Inc., plant in Philadelphia, purchased by Morrell in April, 1955. The dollar sales total represents an increase of nearly 10 per cent over the 1954 year, and there was a 24 per cent increase in tonnage.

"It is gratifying to report that the Ottumwa plant, which had lost money for many years, improved enough to show a small profit for the year," McCallum said. "The Sioux Falls plant continued to show great strength. The new plants at Estherville, Ia., and Madison, S. D., and the Roberts and Oake plant in Chicago, all acquired in August, 1954, have proved to be worthwhile additions to our company. We have not yet developed the John J. Felin & Co. plant, now known as the Morrell-Felin Co., into a satisfactory operating unit, but the improvement shown in recent months

is encouraging," he explained to the company's stockholders.

While a portion of the sales and volume increase is due to the newly-acquired plants, "a percentage of the increase must also be attributed to better production methods, closer quality control, improved packaging and more aggressive sales and merchandising activities," McCallum said.

"We are keeping abreast of developments in the frozen field as they pertain to our industry," he continued. "The prevailing feeling is that the consumer demand for meat products in frozen packaged form will increase materially during the next five years. We have prepared for this progressive movement by installing production facilities for processing and packaging frozen meat. Because the distribution of frozen meat products differs from that of regular meat products, a new department has been established to handle the merchandising of these items."

Net working capital of the company increased by \$1,872,755. McCallum said the increase, in large measure, "resulted from the net income of \$2,712,589, the sale of our Philadelphia branch house properties and the excess of the provision for depreciation over and above the expenditures for property, plant and equipment." Part of this increase in working capital was offset by dividend disbursements, payments on long term debts and the investments made in the stock of John J. Felin & Co. and in stocks and securities of Foxbilt, Inc., Des Moines, Ia.

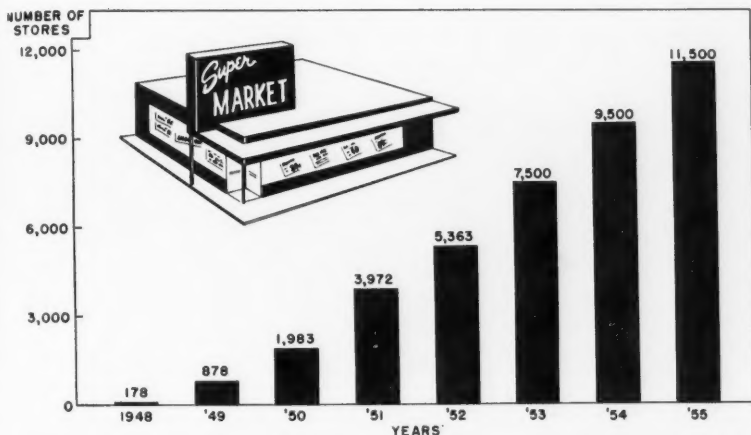
"Prospects for the current fiscal year appear favorable," McCallum said. "Indications are that hogs and cattle will continue to come to market in large quantities, which past experience shows is favorable to our industry."

The consolidated statement of income and income retained and invested in the business and domestic subsidiaries follows:

	Fifty-two weeks ended	
	October 29, 1955	October 30, 1954
Net sales and operating revenues (including in 1954 gain of \$309,000 on sale of refrigerator cars)	\$336,053,082	\$306,773,695
Costs and expenses:		
Cost of products, supplies and services	\$319,106,889	\$298,126,555
Selling, general and administrative expenses	8,791,551	6,154,641
Depreciation	2,052,165	1,249,286
Interest	315,888	584,152
Federal income taxes	2,880,000	150,000
Total costs and expenses	\$333,340,493	\$306,264,634
Net income for the year	\$ 2,712,589	\$ 509,061
Income retained and invested in the business at beginning of year	14,709,439	14,595,920
Dividends paid—\$.50 per share	\$ 17,422,028	\$ 15,104,981
	395,779	395,542
Income retained and invested in the business at end of year	\$ 17,026,249	\$ 14,709,439

Meat Merchandising Parade

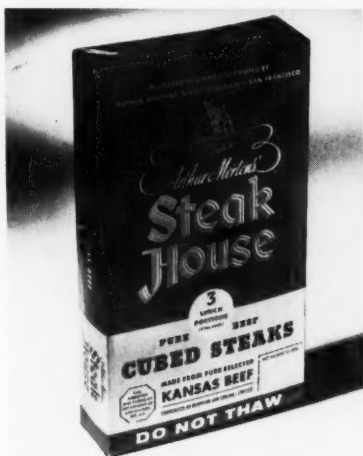
Pictorial and news review of recent developments in the field of merchandising meat and allied products.



GROWTH TO 11,500 (above) of number of stores offering complete self-service meat departments has been paralleled by an increase in consumer use—if not consumer preference—of such service, according to a survey in Grand Rapids and Flint by Michigan State University agricultural experiment station . . . Respondent families in 1955 were buying more than 40 per cent of their meat prepackaged, against 15 in 1951 . . . Two-thirds of the food shoppers contacted in 1955, however, preferred "butcher service," and this held true for many who bought prepackaged. Many Flint housewives said they bought prepackaged, although preferring butcher service, because they liked supermarkets, or could find no satisfactory butcher service available; 50 per cent of a Flint sample said they would like to go back to butcher service even if it meant waiting . . . Speed of shopping, freedom to examine and certainty of weight and price were cited as advantages of self-service meats; uncertainty as to age, inability to see both sides of meat and quality concealment were given as drawbacks . . . Only 6 per cent of families said they bought frozen meat frequently; another 19 bought occasionally. Emergency stockpiling and ease of preparation were cited as reasons for frozen meat use, but many housewives don't like time needed for defrosting, flavor and partial invisibility in package. Many families still cannot store frozen meat, while others find it too expensive.



CHOPETTES in three varieties, pork, veal and beef, were introduced in Miami recently by The Rath Packing Co., Waterloo, which provided special dry ice bins for retail sales display. Metal bins have cardboard liner, which provides space for three-day supply of dry ice. Bin will hold about 60 lbs. of frozen breaded product. Newspaper ads and consumer sampling also were used to introduce new 8-oz. packages, which retail at about 50c. Distribution in Miami area is being handled through two frozen food jobbers, South Florida Frozen Foods, Inc., and Plantation Frozen Foods.



TENDERIZED FROZEN cubed steaks from selected Kansas beef have been introduced by Arthur Mertens' Steak House, San Francisco. A choice of three 12-oz. packages is offered: two 6-oz. dinner steaks, three 4-oz. lunch steaks or four 3-oz. sandwich steaks.



THIS UNUSUAL idea in promotional use of match books has won the "Joshua" award for Robbins Packing Co., Statesboro, Ga., for distinguished use of match book advertising in 1955, the Match Industry Information Bureau announced recently. Promoting "Cheeseburgers," the Robbins firm combined match book with cigarette pack wrapper.



ALL-AMERICAN Otto Graham, quarterback of the Cleveland Browns, kicks off All-American Pizza promotion for Wilson & Co., Inc., and Pillsbury Mills. Pizza pie is made with bacon, not sausage, and hot roll mix. Packages of Wilson bacon have been redesigned to show off the pizza on a round wooden serving board used in all advertising and point-of-purchase pieces. Promotion will utilize television, consumer magazines, label buttons to be worn by salesmen and a contest to pick an All-American selling team from among the sales representatives of the two companies.

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The Meat Trail...

Dugan Retires from Hormel; Seven Others Advanced

Geo. A. Hormel & Co., Austin, this week accepted the retirement of its treasurer, FRED DUGAN, and advanced seven other men to high rank, four of them to vice presidencies.

Dugan, 68 years old and 50 years with the company, retired as treas-

to 1927, when he was made treasurer.

The associates of Dugan credit him with a very substantial role in the conduct of the affairs of the company.

In a resolution the directors adopted, they said he has "contributed outstanding leadership and

Hormel career in 1916. He was made employment manager in 1933, personnel director in December, 1949, and director and member of the executive committee in April, 1955. Sherman installed the JAY C. HORMEL straight time plan which has earned fame as a "guaranteed annual wage."

Vice president Jones joined the Hormel company in 1924, a new graduate of Indiana University. He was made assistant to the vice president in charge of the abattoir division in August, 1941. He is in charge of pork operations, including the selling and purchasing of carlot pork and lard domestically and in export.

Vice president Garrity started with the company in 1924. He began in the plant and then worked in various posts in accounting. He became assistant vice president in 1946. His specialty is taxes.

Vice president Arney, a graduate of Carleton College and a former teacher, joined Hormel as a salesman in 1936 after coaching the first state championship basketball Austin high school team. He now is in charge of shortening and gelatin manufacturing and selling and is sales manager of the canned goods division.

Housh, Connolly Get New Wilson Managerial Posts

Two changes involving H. B. HOUSH and W. J. CONNOLLY have been announced by JAMES D. COONEY, president of Wilson & Co., Inc., Chicago.

Housh has been named general manager of the Wilson plant at Albert Lea, Minn., succeeding the late H. R.



H. B. HOUSH



W. J. CONNOLLY

STADHEIM. Connolly will replace Housh as general manager of the company's sausage department, with headquarters in the Chicago general offices.

Housh has been with Wilson since 1933. He served as department manager of sausage and processed meats in the Oklahoma City plant and assistant in the sausage department of



FRED DUGAN



G. W. RYAN



F. SHERMAN



R. D. ARNEY



JAMES HOLTON



M. B. THOMPSON



E. J. GARRITY



JOHN JONES

urer and director, but remained as a member of the Hormel Foundation, with which control of the company lies.

The board of directors named GEORGE W. RYAN, secretary and assistant treasurer of the company, to succeed Dugan as treasurer and M. B. THOMPSON, manager of the Hormel plant at Fremont, Neb., to take Dugan's place on the board of directors. JAMES HOLTON of the company's legal department was chosen to succeed Ryan as secretary.

The four new vice presidents named by the board are: FAYETTE SHERMAN, who is in charge of industrial relations; R. D. ARNEY, sales manager of the Flavor-Sealed division; JOHN JONES, manager of the provision department, and E. J. GARRITY, formerly assistant vice president, specializing in taxes.

Dugan began with the company in 1906 when some 200 persons were employed at the Hormel plant. Now the company has some 9,000 employees and in the year just passed sold more than \$336,000,000 of meat product.

Dugan was in the plant for nearly half of his years with the company. He was plant superintendent from 1916

knowledge to Geo. A. Hormel & Co.," that "his devotion to the company's welfare has been an inspiration to his associates," and that a deep appreciation is recorded of "his invaluable counsel and guidance."

Ryan, a graduate of St. Thomas College, joined Hormel in 1931. Early, he had much auditing and office manager experience with the company. While working at the Twin Cities branch, he was graduated from the St. Paul College of Law which he attended at night. He became the legal department of the company in 1942. He was made secretary of the company in 1947. He is a director of the company and one of the five members of the Hormel Foundation.

M. B. Thompson, an Indiana University graduate, joined Hormel in 1931. He was advanced to a number of posts, particularly in sales, and in 1947 became manager of the new Hormel plant at Fremont, where now more than 800 persons are employed.

Holton began working for Hormel in May, 1947, a graduate of the college of law of the University of Iowa. With Ryan, he comprises the legal department of the company. He was a major in World War II.

Vice president Sherman began his

the Chicago headquarters operation prior to being named general manager of sausage activities a year ago.

Connolly, who has been associated with Wilson since 1918, held key positions in the accounting and provision departments in the Kansas City plant and Chicago headquarters before being named Chicago plant manager in 1952. Since the closing of the Chicago plant last fall, he has been directing Wilson's newly-formed product development department.

JOBS

HARRY ALLEN, who recently was appointed general manager of the Armour and Company plant in Denver, has had long and varied experience with the company since he started as a messenger boy in the Chicago plant in 1930. He served successively as a trucker, scaler,



HARRY ALLEN

foreman, stock clerk, assistant department head and salesman before transferring to the National Stock Yards plant in 1938 as a provision man. He later worked in the St. Paul and Indianapolis plants and returned to the Chicago general office in 1945 as a sales supervisor in smoked meats. He continued in executive capacities in smoked pork sales until 1955 when he went into plant management training. At Denver, Allen succeeded T. J. TYNAN, who retired after 38 years with Armour, the past 24 as Denver manager.

RALPH TUSHAUS, general manager of the Bloomington (Ill.) branch of Marhoefer Packing Co., Inc., Muncie, Ind., has been named a director and vice president of the company. Tushaus joined Marhoefer in 1954 when the firm purchased the Bloomington branch house of The Cudahy Packing Co. He had served with Cudahy for 22 years.

WILLIAM J. CARPENTER has been appointed vice president in charge of advertising and sales of Excelsior Quick Frosted Meat Products, Inc., Long Island City, N. Y.

Dr. J. B. FOX, JR., has joined the staff of the division of biochemistry and nutrition of the American Meat Institute Foundation, Chicago. Dr. Fox's undergraduate and graduate training were received at the College of Puget Sound and the University of Washington. He will be conducting

research on meat color problems, specifically on the biochemical properties of the pigment present in the lean of meat (myoglobin) and on the influence of ionizing radiations on the stability of myoglobin.

L. B. Darling Co., Worcester, Mass., processor of frozen meat products, has announced the appointment of HAROLD HICKS as sales manager and DONALD BERKOWITZ as assistant sales manager.

ARTHUR A. FROOMAN has been named vice president for sales and advertising of Silver Skillet Brands, Inc., Chicago. He started with the firm in 1950.

G. M. (BOB) LaFOLLETTE, manager of the pork department for the Armour and Company Los Angeles plant, retired recently because of ill health. LaFollette was with the Los Angeles plant for 20 years. His successor is M. R. TAYLOR, formerly of Oklahoma City.

W. EMMETT GASKIN, former Pittsburgh district sales manager of Oscar Mayer & Co., has been appointed assistant sales manager in charge of



R. BATES



W. GASKIN

the firm's eastern car route division. T. R. WENDT, sales manager of the Oscar Mayer Madison (Wis.) plant, announced. Gaskin will be responsible for the direction and coordination of sales in the Cleveland, Pittsburgh, Buffalo, Albany and Boston districts. RAYMOND L. BATES, whom Gaskin replaces, has been appointed assistant sales manager in charge of the southern car route division. He will concentrate on the development of the company's sales position in southern markets. Gaskin and Bates both will make their headquarters at the Oscar Mayer Madison plant.

J. K. SIBBALD has been appointed head cattle buyer at the Toronto plant of Swift-Canadian Co., Ltd.

PLANTS

Hygrade Food Products Corp., Detroit, has purchased Deerfoot Farms Co., Southborough, Mass., a subsidiary of National Dairy Products Corp., HUGO SLOTKIN, Hygrade president, announced. ALBERT LEWIS will con-

tinue as president and general manager of Deerfoot Farms, and the Deerfoot name will be retained, Slotkin said. The firm manufactures sausage and other meat products and employs approximately 250 persons.

Sarasota Corned Beef Co., Sarasota, Fla., has been purchased by T. R. L. SINCLAIR, WILLIAM WATKINS and DAVID WARD, who also are the principals in Herman Sausage Co., Tampa. The Sarasota firm will be run as an entirely separate corporation, but its operation will be integrated with that of Herman Sausage Co. for better service and greater efficiency, Sinclair has informed the NP. The new owners took over Herman Sausage Co. in November, with Sinclair as president.

The Small Business Administration has approved a loan of \$50,000 to Ortwein Packing Co., Wann, Okla.

J. J. Foutch & Son, Cookeville, Tenn., has closed its retail food store in that city after 48 years of operation and now will devote full time to the meat packing and processing business, JESSE FOUTCH, senior member of the firm, announced. The packing-house facilities have been enlarged during the past year, and further improvements are planned. New office space will be added immediately. The firm now serves seven counties within a 50-mile radius of Cookeville. JAMES FOUTCH is associated with his father in the business.

WILLIAM SIROIS, owner of Kingsbury Locker Plant, Kingsbury, Ind., for several years, has sold the firm to WAYNE DIPERT and STANLEY ORCUTT and now is general manager of Elkhart Packing Co., Elkhart, Ind. Dipert was manager of the Kingsbury plant and will continue in that capacity as owner.

Keniston Bros. has opened a new packing plant near Oelwein, Iowa. The 90x100-ft. stone block building has a chill room capacity of 50 cattle and up to 50 head of hogs and veal a day. The company makes sausage, cures ham and also slaughters chickens. HARRY KENISTON and his brother, WILBUR, are partners.

Bids are to be taken soon on a new \$180,000 plant to house Nelkin Packing Co., Houston, Tex. Designed by DAVID M. KEEPER, architect, the one-story building of reinforced concrete and masonry construction will contain 10,000 sq. ft. of floor space, with provisions for adding a second story later. Facilities will include a beef cooler, freezer, meat processing room, sausage kitchen and loading docks, which will permit loading of

four trucks at one time. ERNEST L. VOGT, JR., is structural engineer, and JEROLD L. DAVIS is mechanical engineer. When the new structure, to be situated at Dart and Acuff sts., is completed, the Nelkin concern will move from its present quarters at Franklin and Milam sts. MORRIS NELKIN is president and general manager of the packing company.

Warrington Packing Co., Chalfont, Pa., recently was granted a certificate of incorporation, becoming Warrington Packing Co., Inc. Legal details were handled by JEROME H. ELLIS, Philadelphia attorney. ELIAS J. STEINMAN, HERMAN TILL and JACK TILL are principals in the concern.

TRAILMARKS

JOHN DAVID CAMPBELL retired on pension January 20 from his position as manager of the

export department of Swift & Company, Chicago, but plans to launch a new career immediately as associate professor at American Institute of Foreign Trade, a graduate school, at Phoenix, Ariz.



J. D. CAMPBELL

He will conduct classes in marketing and selling in the foreign field. Campbell has been manager of the export department at the Swift general office the past nine years. Before that he was manager of the Swift San Antonio plant. He was transferred to the San Antonio position from Chicago, where he had been assistant to a vice president. His Swift jobs include service in four countries besides the United States. Campbell was a beef man in Paris, general salesman and district sales manager in England, and manager of units in Genoa, Italy, and Antwerp, Belgium.

The new Gem packages of Columbia Packing Co., Boston, will have their first public showing at "Gem-arama," set for 1 to 5 p.m. Sunday, January 22, at the John Hancock bldg., Dorothy Quincy suite, 200 Berkeley st., Boston.

McKenna, Inc., Lynchburg, Va., has been awarded \$45,000 for its land taken by the city for the Lynchburg expressway and nearby property devaluated because of the new road. E. J. McKENNA is president of the meat packing concern.

JOHN A. KILICK, executive secretary of the National Independent Meat Packers Association, has been

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appointed to the committee on meat packing of the Advisory Council on Federal Reports. The committee works to eliminate unnecessary paper work by meat packers in connection with federal reports.

EDMUND P. BURKE, a former vice president of Agar Packing & Provision Corp., Chicago, now is associated with Walsh-Brown-Heffernan Co., Chicago provision brokerage firm.

Forty-three employees of Consolidated Dressed Beef Co., Inc., Philadelphia, received American Meat Institute silver emblems recently in recognition of 25 years of service in the industry. JOHN C. MILTON, manager of the AMI sales service division, made the presentations on behalf of the Institute. L. N. CLAUSEN, Consolidated's executive vice president, presided at the ceremony which took place during an employe recognition buffet dinner.

JACK A. CLARK has been elected president of St. John & Co., Chicago. He succeeds OSCAR BIEDERMANN, founder and former president, who has retired. Clark formerly held the positions of vice president and general manager.

DEATHS

BEN BREGER, 69, retired president of Sinai Kosher Sausage Corp., Chicago, died January 15.

J. H. (JIMMY) QUAN, 53, owner of Atlas Casing Co., San Francisco, died of a heart attack January 14. He had been in the casing industry in that city since boyhood.

THOMAS P. KIDD, 84, retired Swift & Company executive, died recently in Montclair, N. J. He served with Swift for 30 years and from 1941 to 1947 was president of a subsidiary, Metropolitan Hotel Supply Corp.

CARL MIRMAN, 48, a partner in Copley Packing Co., Copley, Ohio, with his brothers, WILLIAM and HARRY, died recently after a year's illness. The firm was established in Akron in 1914 under the name of M. Mirman & Sons. The name was changed in 1947 when the business was moved to Copley.

EDWARD DAVID DAVISON, 77, died suddenly of a heart attack in Los Angeles. He was head of his own firm, Davison Butchers Supply House, in the Vernon, Calif., area, for nearly 30 years. His widow, LOUISE, active in the business for the past 21 years, is carrying on as manager, with JACK HENNING, a 20-year member of the firm, as assistant manager.

State Packing Looks Ahead In Latest Expansion Move

State Packing Co., Los Angeles, has announced further additions to its manufacturing facilities in connection with a continuing \$250,000 expansion program. MacIsaac and Menke Co., general contractor of Los Angeles, has handled contracts for all construction.

Excavation of dirt fill under approximately 4,000 sq. ft. of existing plant floor area and construction of basement work rooms and rearrangement of work areas have greatly increased the present capacity. The way has also been smoothed for future expansion by providing in the construction for the addition of a second-story to the building.

A new elevator is being installed and the next planned construction move was anticipated when enough shaft was installed not only to serve the new basement, but also for the service of the planned second floor. "Hot box", or initial cooler capacity, has been doubled and further expansion of this facility on the second floor will be greatly simplified by the forward planning.

The new basement will furnish space for boning, freezing, hide curing, and storage. Floor insulation for cold rooms and ceiling inserts for future rail installations were included.

Swift Industrial Relations Head, H. F. North Retires

HAROLD F. NORTH, a leading figure in American industrial relations

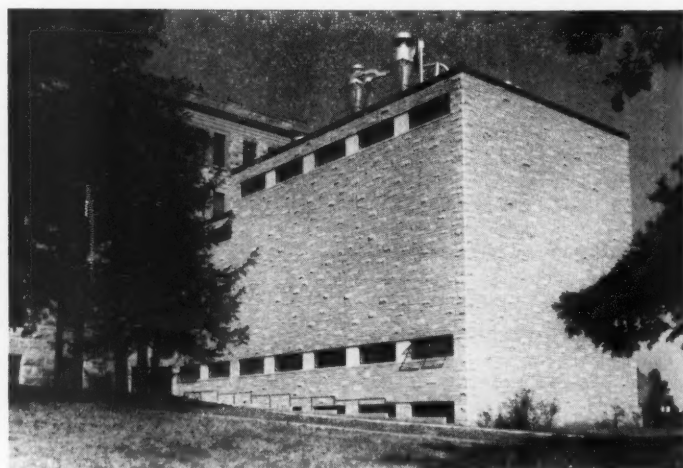


H. F. NORTH

circles and manager of Swift & Company's industrial relations department from 1937 until December, 1954, retired on pension recently after 46 years of service. During the past year, he had been developing special personnel projects for Swift.

In addition to being active for many years in local and national industrial relations organizations, North also has been among leaders in the teaching profession. He is a past president of the Industrial Relations Association of Chicago and is a past vice president of the personnel division and a director of the American Management Association. He assisted in the organization of industrial relations divisions in several of the nation's leading universities, and served for many years as a lecturer.

North joined Swift as a messenger boy in 1910 and served as a division superintendent before going into industrial relations work.



A NEW FULLY-EQUIPPED \$500,000 formula feed mill, furnished by the American Feed Manufacturers Association to Kansas State College, will assist the school in providing specialized training in feed technology. Established at the request of the industry, the feed technology course offers instruction in business management, sales, chemistry, nutrition and engineering. Actual "do-it-yourself" training in production of formula feeds supplements classroom work. Some production and control units in the four-story building are: a motor control center; grain distributing conveyor; electronic batching control; ingredient and feed storage bins; grinding machines; feed sifter; dust collector; ingredient distributing conveyor; high-molasses pellet mill; pellet mill; packer; modern materials handling, and continuous feeder line.

Oregon Tells Progress of Pilot Inspection Program

The Oregon state pilot meat inspection program will be working in the sixth area in the state within a few days. J. F. Short, director of the Department of Agriculture reported this week.

At the same time, Short released figures showing inspections and findings in the first four areas in which the pilot survey has been conducted. These areas are: Salem; Portland suburban and upper coastal; Klamath and Grant counties, and central Oregon and Wasco county. The program now is ending in Linn county and starting in Benton county.

In the first four operations, 3,882 animals were slaughtered under the compulsory inspection program. The species breakdown was: 1,849 cattle, 265 calves, 1,566 swine, 180 sheep and 22 goats.

Both ante mortem and post mortem inspection is conducted at all plants which the program enters. In the first four areas, three cows and five sheep were condemned on the live inspection. On the post mortem inspections, 36¼ carcasses were condemned.

Parts of carcasses condemned totaled 929 and included 863 livers, 49 heads, 1 heart and 16 tongues. Meat food products condemned totaled 15,175 lbs. of which 1,807 lbs. were fresh and the remainder frozen meats.

Dr. Rolla Sexauer, field supervisor for the pilot program, said that one plant was closed because of insanitary conditions and several plants were required to do considerable cleanup work before reaching minimal approval. On the other hand, some plants operated under virtually ideal sanitation conditions.

The pilot program is conducted for three weeks in each area entered. During that period, a special state meat shield-shape stamp goes on all carcasses passed. This program was authorized by the last legislature which wants to learn from it whether statewide compulsory meat inspection is desirable and necessary, and what such a program would cost.

North Dakota Beef Council Selects Winning Slogans

Here are the winners in the recent North Dakota beef slogan contest conducted by the North Dakota Beef Council.

First place went to "Your Health Is Your Wealth—Eat North Dakota Beef," submitted by Lloyd Rockeman, Donnybrook. Second place winner

was "Beef for the nerves as well as the curves," submitted by Mrs. John Blees, Bowman. "A Meal is as good as its Beef," entry of Miss S. Christenson, Bismarck, won third place.

Contest prizes were certificates for western hats. Don L. Short, Medora, is chairman of the North Dakota Beef Council, which was organized late last year to promote the consumption of beef in that state.

Nissen of Iowa Grows

[Continued from page 18]

nephews and a brother-in-law have had considerable experience in other meat enterprises.

Gus, born in Germany, started working for a butcher at the age of 14. Later he had four retail meat markets of his own. In 1931 he organized the Nissen Packing Co. at Webster City in a building only 18 x 22 ft. to slaughter and can beef. With one helper and a single truck, the first year's business amounted to \$5,000. A few years later an addition was built and operations turned to meat packing rather than canning. Other additions in 1934, 1937 and 1939 enabled the company to expand production to a full line of beef and pork. Now anticipating early retirement, Nissen plans to spend considerable time in breeding and raising of prize livestock.

The new hide cellar is built at ground level for ready availability. The cellar has a 14 ft. high ceiling supported by extra heavy I beams and strong columns to allow future addition of upper stories. The ceiling is made of precast concrete slabs with 2 in. of insulation topped by a pitch and gravel roof. Walls are of glazed tile and floors are of dense concrete. Roof drains are raised 2 in. above the surface to permit flooding the roof with water during the warmer months and take advantage of natural evaporation for cooling.

Contest to Spur Progress In Arc Welding Processes

Cash awards totaling \$20,000 for ideas to improve welded design, welding engineering or the general application of the arc welding process are being offered by The James F. Lincoln Arc Welding Foundation. The contest is open to residents of the United States or its possessions. No restrictions are placed on either the nature or extent of ideas submitted. The award money will be distributed in 20 prizes with the top award of \$5,000. Information and rules are available from the Foundation, Cleveland 17, Ohio.

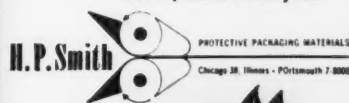


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ALPHABETICAL INDEX TO VOLUME 133

THE NATIONAL PROVISIONER

COVERING ALL ISSUES FROM JULY 2 TO DECEMBER 31, 1955, INCLUSIVE

This index lists alphabetically principal articles and items which have appeared during the past six months. Market and statistical information appearing regularly, but not indexed, includes the following: Livestock Market Receipts and Prices, Packers' Livestock Purchases, Slaughter Reports, Weekly Hog Cut-Out Tests, Provision and Lard Market Reviews, United States, AMI and Chicago Cold Storage Stocks Reports, Tallow and Grease Market Reviews, Rendering Material and Fertilizer Markets, By-Product Charts and Prices, and Hide and Skin Market Reviews and Charts and current news of the various fields covered. Important rulings and actions of the Meat Inspection Branch, Interstate Commerce Commission,

Federal Trade Commission and other government agencies are indexed.

Included as a regular feature of each weekly issue, but not indexed, is the USDA estimate on federally inspected meat production.

Proceedings of the annual AMI convention are also indexed.

Departmental or other features appearing at regular intervals include Plant Operation and Maintenance, Rendering and By-Products, Meat Plant Refrigeration, Canned Meat Processing, Merchandising Trends and Ideas, New Equipment and Supplies, Motor Transport and the Meat Trail.

Any subscriber requiring an extra copy of the semi-annual index for binding purposes can obtain such copy by writing the NP editorial department.

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 Meat Inspection Branch: New Memo Deals with Use of Ascorbates, p. 22, Jul. 2; Issues Memo on Domestic Meat Label, p. 29, Jul. 9; Dr. Sausage Prescribed, p. 16, Jul. 16; Will Sausage Dry Whey in Some Foods, p. 19, Aug. 6; Memo on Treating Frozen Pork to Kill Trichinae, p. 16, Aug. 27; Issues "Cook Pork Thoroughly" Posters, p. 16, Aug. 27; Memo No. 101 on Grade Marking, p. 35, Sept. 3; Memo 226 Covers Use of Enzymes on Frozen Meat, p. 52, Sept. 10; Approves Plastic Wax for Frozen Fresh Cuts, p. 18, Sept. 17; Memo on Grade Marking, p. 17, Nov. 5; Fiscal Year Report Shows More Meat, Plants, Building and Packaging, p. 30, Nov. 19.
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 Meat Trade Institute: Elects Friedrich President, p. 15, Dec. 3.
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 Murphy, E. J.: Named Kingston Operations Manager at Indianapolis, p. 35, Aug. 20.
 Mutual Meat Trades, Ltd.: Bristol, England, Firm Equips Meat Vans with Two-Way Radios, Wash Basins, p. 37, Jul. 2.

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 National Association of Food Chains: Tells Success of Pork Campaign, p. 37, Jul. 23; To Discuss Frozen Pre-Fabricated Meats, p. 46, Sept. 17; Receives "Founder's Plaque" from Swift, p. 26, Nov. 19.
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 National Association of Retail Grocers: Wilson, Swift Vice President, Presents "Gustavus Franklin Swift Founder" Award to Alvin V. Hoekinson, p. 35, Aug. 20.
 National Association of Retail Meat and Food Dealers: To Hold Convention in Cleveland, p. 17, Jul. 23; Re-Elects Flynn President, p. 18, Aug. 29.
 National Association of State Purchasing Officials: Votes to Accept Pilot Meat Specifications Prepared by USDA, p. 19, Dec. 3.
 National Beef Council: Elects Forest Noel Head, p. 52, Jul. 9.
 National Canners Association: Holds Convention at Hot Springs, p. 33, Oct. 8.
 National Food Distributors Association: Advised to Advertise in Trade Press, p. 17, Sept. 3.
 National Independent Meat Packers Association: Reports Prospects for Reducing Transit Injuries Improved, p. 11, Jul. 2; Final Draft of Cost Accounting Manual Goal of July Meeting, p. 7, Jul. 16; Eastern Division to Hold Meeting, p. 7, Jul. 30; Packers at Eastern Division Meeting to be Guests at MISEA Party, p. 21, Aug. 13; Expects Large Attendance at Eastern Meeting, p. 11, Sept. 3; Holds Eastern Section Meeting in Atlantic City, p. 17, Sept. 10; Eastern Meeting Launches Attack on Major Problems, p. 23, Sept. 24; To Hold Southern Division Meeting in New Orleans, p. 11, Oct. 1; Looks Forward to Largest Yet Meeting in New Orleans, p. 11, Oct. 22; Southern Division Meeting a Success, p. 55, Nov. 5; Sales Talk Highlights Meeting, p. 70, Nov. 5; Central, Midwestern Divisions to Hear Sales, Labor Relations Experts, p. 30, Nov. 12; Sales Clinic at Southern Division Meeting, p. 25, Nov. 19; Record-Breaking Attendance at Meetings Repeated, p. 7, Dec. 17.
 National Kraut-Packers Association: Plans Fourth Annual Kraut, Pork and Apple Week, p. 25, Jul. 30.
 National Labor Relations Board: Rules Union Cannot Urges Retail Stores to Stop Burying from Non-Unionized Salesmen, p. 11, Aug. 20; Rules Against Firm on Strike Vote Issue, p. 35, Sept. 3; Hears Case on Handling of Pre-packaged Meats and Cold Cuts, p. 19, Dec. 10.
 National Live Stock and Meat Board: John F. Krey Named Chairman, p. 11, Jul. 2; Sponsors Pork Promotion, p. 11, Jul. 9; Plans Pork Promotion for Fall and Winter Months, p. 14, Jul. 23; Issues Handy Guide to Meat Selection, p. 36, Jul. 23; Says Meat Rich in B Vitamins, p. 37, Jul. 23; Expands Directorate to Include Other Groups, p. 43, Aug. 13; Features Davy Crockett Theme at Lard Exhibit, p. 29, Aug. 27; Makes New Meat Recipe Book Available, p. 36, Oct. 1; Nationwide Meat Promotion, Gratifying, p. 58, Dec. 10; Names T. E. Wilson First Honorary Director, p. 25, Dec. 17.
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 National Provisional Board: Receives Public Interest Award from NSC, p. 23, Jul. 16; Statement of Ownership, p. 36, Oct. 8.
 National Renderers Association: Tallow Research Committee To Meet in July, p. 25, Jul. 2; United States Regional Meeting Set, p. 37, Aug. 13; Fifth Regional Meeting Program, p. 39, Oct. 1; Meeting To Cover New Markets, p. 9, Oct. 8; Schedules Several Important Speakers for Meeting, p. 39, Oct. 15; To Present Market Outlook for 1956, p. 11, Oct. 22; Floyd Seel Re-elected Head of Fifth Regional Area, p. 33, Oct. 22; Awards Third Grant of Year for Feeding Studies, p. 35, Oct. 22; Richard R. Mortimer Elected President, p. 11, Nov. 12; Map Research and Merchandising Program at 22nd Annual Convention, p. 8, Nov. 19.
 National Safety Council: Reports Meat Industry Safety Record Consistent, p. 22, Jul. 2; Reports Overall Picture Improved, p. 46, Jul. 9; Issues Catalog on Occupational Services, p. 57, Jul. 9; Issues Contest Rules, p. 31, Jul. 23; Plans Program for Congress, p. 31, Aug. 20; Meat Packing Section to Highlight Medical Aid, p. 25, Oct. 8; Congress Explores Problem of Selling Safe, p. 11, Oct. 29.
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 Nebraska: New Highway Will Aid Omaha Livestock Market, p. 10, Dec. 31.
 Nebraska Livestock Feeders Association: Wants U. S. to Buy Heavy Beef, p. 19, Nov. 12.
 Nebraska University: Opens New Meat Lab, p. 22, Sept. 17.
 Neuhoff Brothers Packers, Inc.: Completes Modern Office Building, p. 15, Dec. 3.
 Neuhoff, Lorenz, Jr.: Named to Northwestern Mutual Life Insurance Co. Committee, p. 38, Sept. 17.

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 New York City: May Amend Rule on Water in Beef Brisket, p. 23, Oct. 8.
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 North Platte Packing Co.: Expands Feeding and Plant Operations Successfully, p. 17, Oct. 29.
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 O'Meara, W. L.: Named General Auditor at Morrell, p. 23, Jul. 30.
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 Oregon: Adopts Livestock Sanitary Law, p. 29, Jul. 16; Sets Hearing on Meat Inspection, p. 24, Aug. 6; Pilot Meat Inspection Program to Begin September 19, p. 11, Sept. 17; Explains New Meat Dealer's Test, p. 21, Oct. 1; Pilot Inspection Moves into Portland Area, p. 74, Nov. 5.
 Oregon Independent Slaughterers Association: Revives Wage Demands, p. 39, Sept. 24.
 Orwin, Wallace G.: Named Manager of Gem State by Swift, p. 37, Sept. 17.

Pacific Coast Meat Jobbers Association: To Attempt Standardization of Cuts, p. 20, Oct. 29; Packaging: Quality Fits Focke's Creed, p. 12, Jul. 9; Paper Fills Absorb Juices, p. 16, Jul. 9; Famous Figure of Pictorial Builds Package Sales, p. 18, Jul. 9; Better Brand Identity Ticket to Repeat Sales, p. 23, Jul. 9; Some Pre-Breading Tips, p. 24, Jul. 9; Small Bites Prove Best, p. 26, Jul. 9; Transparent Package for Three Pounds of Wieners Introduced, p. 21, Jul. 9; Tom Sawyer Luncheon Meats, p. 26, Jul. 9; NEPCO Pastrami Package, p. 26, Jul. 9; Sutherland Paper Design Lard Carton, p. 19, Aug. 6; Course Set for Columbia Uni-

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Pfaelzer, Ellard: Named President of Illinois Packing Co., p. 33, Jul. 23.

Pickard, Dr. J. R.: Named Supervisor of Illinois Diagnostic Laboratory, p. 24, Jul. 30.

Pigskin: Tiles for Floors and Walls Developed, p. 25, Jul. 2; What's Wrong with Scalding?, p. 12, Oct. 22.

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Quartermaster Food & Container Institute: Names Advisory Group on Canned Fluid Meat Project, p. 31, Sept. 3; To Show Research Perspectives on Atomic Radiation at U. S. Trade Fair of the Atomic Industry, p. 34, Sept. 24; Starts Atomic Sterilization of Foods, p. 57, Oct. 15.

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Sargent Packing Co.: Finds Mixing Valves Helps Supply Hot Water Needs, p. 22, Sept. 3.

Sausage: Fixing Sound Slide Film to Aid Sausage Sales, p. 20, Sept. 10.

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Schweigert Meat Co.: Launches Outdoor Advertising Program, p. 36, Aug. 20.

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Seattle Packing Co.: Three Materials Movement Ideas, p. 39, Jul. 9.

Seller, Karl, and Sons, Inc.: Donates Sandwiches at Annual Circus, p. 52, Jul. 9; Defendant in Patent Infringement Suit, p. 32, Dec. 17.

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Shortening Corporation of America, Inc.: Flexible Plant Handles Lard and Shortening, p. 12, Nov. 12.

Shuman, Charles B.: Says Study Shows Price Freeze on Beef Will Not Work, p. 12, Aug. 27.

Silver Hill Corp.: Introduces Pre-Portioned and Pre-Cut Meats, p. 20, Aug. 27.

Simms, Willard: Named General Manager of National Western Stock Raisers, p. 16, Jul. 30.

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Sioux City Dressed Beef, Inc.: Has \$350,000 Addition, p. 23, Jul. 16; Automatic Operation of Refrigeration Equipment, p. 12, Dec. 17.

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Stark, Wetzel & Co.: Buys Hogs on Grade-Yield Basis, p. 42, Sept. 3.

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Sucher Packing Co.: Achieves Gains in Production by Reducing Material Handling, p. 10, Oct. 8; High Speed Bacon, Loaf Packaging, p. 22, Dec. 10.

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Sunny Dale Meat Products: New Packing Plant Under Management of E. Crittenden Opens, p. 31, Sept. 3; Constructs Plant with Pre-Stressed Concrete and Steel, p. 18, Oct. 22.

Sunnyland Packing Co.: To Use "Wild Bill" Label on Some Items, p. 232, Nov. 26.

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Suppliers, Flashes on: p. 57, Jul. 9; p. 38, Jul. 23; p. 55, Aug. 13; p. 41, Aug. 20; p. 34, Aug. 27; p. 42, Sept. 3; p. 46, Sept. 17; p. 41, Oct. 1; p. 61, Oct. 15; p. 38, Nov. 12; p. 233, Nov. 26; p. 35, Dec. 17; p. 33, Dec. 24.

Supports, Price: Field Hearings on Farm Program Set for Fall, p. 23, Aug. 27; Democratic Leaders in Five States Call for Price Support on Livestock, p. 11, Sept. 17.

Swift & Company: Offers Walt Disney Day Crockett Shirt for Tracing, p. 21, Jul. 9; To Meet with UPWA, p. 16, Jul. 16; Products to be Served Exclusively at Disneyland Park, p. 23, Jul. 16; Makes No Response to Union Wage Talk, p. 11, Jul. 23; Names Jungtist Assistant Vice President, p. 33, Jul. 23; Grants General Wage Increase to Three Unions, p. 7, Aug. 6; Testing Housewives' Reaction to Frozen Prepackaged Meats, p. 29, Aug. 13; Presents Centennial Awards to Livestock Leaders, p. 23, Aug. 27; Buys Gem State Packing Award, p. 47, Sept. 10; Settles Suit Over Lard Patent, p. 38, Sept. 24; Story of "Miracle of Food" Brought to Retailers by Red Wagon, p. 12, Oct. 1; Walks Off Safety, p. 35, Oct. 1; Stenographer Wins \$5,750 and Three Shares of Stock for Suggestion, p. 51, Oct. 15; Names Hansen Manager at Watertown, p. 93, Nov. 5; Adopts New Lean Trim Standards, p. 11, Nov. 12; Names Pella Manager to Managerial Posts, p. 16, Dec. 3; Retailers Tell Experience in Marketing Packaged Frozen Meat, p. 20, Dec. 10; Net Rises 20 Per Cent; Sales Tonnage Hits Peak, p. 32, Dec. 17.

Swift-Canadian Co., Ltd.: Grants Wage Increases, p. 11, Aug. 20; Conducts Cooking School at Canadian National Exhibition, p. 36, Sept. 10; Stepping Up Sales, p. 20, Sept. 17.

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Tallow: Would Reduce Weight Low to West Coast, p. 26, Jul. 2; Uses in Chemical to Combat Scours, p. 23, Aug. 20; Less Tallow Used in Soap Manufacture, p. 18, Aug. 27.

Tater Products Co.: Uses Newly-Designed Carton, p. 31, Sept. 10.

Taxes: Dirksen Bill Would Lift Transportation Tax, p. 28, Jul. 23; Promised by Both Parties, p. 40, Sept. 3; Alabama Votes Withholding Tax Law, p. 40, Sept. 3; Senator Kerr Asks for \$700 Personal Exemption, p. 23, Oct. 8; Senate Finance Leaders Divided on Cut, p. 5, Nov. 5; No Tax on Foreign-Trade Zone Movement, p. 88, Nov. 5.

Tegeler, William: Skilled Pork Butcher Working at 89, p. 23, Jul. 30.

Telephone Book: Classified Foreign Book for Traders Planned, p. 3, Jul. 23.

Tennessee Livestock Association: Joins American National, p. 30, Jul. 23.

Tennessee Packers, Inc.: Uses Cartoon and Slogan on Packages, p. 37, Jul. 23.

Texas Beef Council: Out to Make Texans Biggest Beef Eaters, p. 27, Sept. 3; Reports Beef Sales Up 17 Per Cent, p. 61, Oct. 15; Advised to Accept Worldwide Beef Slogan, p. 36, Dec. 17.

Texas Meat & Provision Co.: Buys Borin Firm, p. 53, Dec. 10.

Texas Swine Breeders' Association: Elects Mitchell President, p. 15, Oct. 22.

Thommen, Carl: Swift Executive Heads AMI Sausage Committee, p. 60, Dec. 10.

Triller, R. E.: Named Assistant to Vice President Sinclair at Kingan, p. 35, Aug. 20.

Trunk, Illinois Truck Bills Pass, p. 24, Jul. 2.

Trunz Inc.: Features Service in New Retail Ad Approach, p. 29, Nov. 19.

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Union Stock Yards & Transit Co.: Speeds Livestock East by Non-Stop Express, p. 14, Aug. 6.

United Beef Co.: Firm Begins Beef Operations, p. 23, Aug. 6; Ships Beef to Eastern Markets, p. 44, Oct. 15.

United Butchers Co.: Employs Unit Heaters to Good Advantage, p. 39, Oct. 22.

United Dressed Beef Co.: Receives Certificate of Commendation for Safety Record, p. 22, Dec. 31.

United Packinghouse Workers of America: First Talked with Swift Armour Set, p. 7, Jul. 16; To Act on Proposed Strike Fund, p. 7, Jul. 30; Granted General Wage Increase, p. 7, Aug. 6; Raise Dues for General Strike Fund, p. 21, Aug. 13; To Merge With Amalgamated, p. 16, Dec. 17.

United States Cold Storage Corp.: Opens Warehouse in Fort Worth, p. 26, Jul. 16.

United States Department of Agriculture: Classifies Plants by Regions and Species Slaughtered, p. 34, Jul. 2; Announces Increased Inspection Fees, p. 11, Jul. 9; To Tighten Restrictions on Garbage-Fed Swine Movement, p. 11, Jul. 9; Lists Restrictions on Garbage-Fed Hog Shipments, p. 48, Jul. 9; Allocates Funds for Research, p. 30, Jul. 16; Reports on Animal Foods, p. 26, Jul. 23; Expands Special Livestock Loan Program, p. 30, Jul. 23; Offers Inspection Service for By-Products, p. 18, Jul. 30; Authorizes Fats, Oils Purchase by Greece, p. 18, Jul. 30; Conducting Survey on Lamb, Mutton Marketing, p. 34, Jul. 30; Grading Enforcement Bill Amended, p. 24, Aug. 6; Slaughter and Prices of Cattle and Hogs, p. 29, Aug. 6; Says Meat Production for 1955 to be Five Per Cent Above 1954, p. 11, Aug. 20; Receives Additional Authority to Enforce Grading Laws, p. 11, Aug. 20; Food Distribution Division Headed by Martin D. Garber, p. 14, Aug. 20; Invites Bids to Supply Beef for Greece, p. 18, Aug. 20; Purchases Frozen Carcass Beef for Greece, p. 11, Sept. 3; Publishes Data on Seasonal Meat Trends, p. 42, Sept. 3; To Put Lamb and Wool Promotion Program into Effect, p. 11, Sept. 17; Approves Research Project on Fed Lambs, p. 35, Sept. 24; Studies Proposals to Halt Farm Price Skid, p. 39, Sept. 24; Branches to do Research on Nutrition, p. 21, Oct. 1; Eyerly Named Assistant Livestock Research Chief, p. 38, Oct. 1; Reports Frozen Food Service, Capacity Rise, p. 39, Oct. 1; More Emphasis on Promotion, Less Reliance on Government Stressed, p. 9, Oct. 8; Secretary Talks of Hog Price Supports, p. 23, Oct. 15; Opens New Teletype Service in Cincinnati, p. 26, Oct. 22; Embarks on Pork and Lard Purchase Program, p. 7, Oct. 29; Pork and Lard Purchase Program Under Way, p. 55, Nov. 5; Sponsors Conference on Spread of New Disease, p. 84, Nov. 5; Cites Factors Which Affect World Meat Sales, p. 102, Nov. 5; Sees Tightening of Cost Price Squeeze on Farmers, p. 7, Dec. 3; Authorizes Sale of Lard and Frozen Beef to Brazil and Spain, p. 60, Dec. 10; Pig Crop Report Indicates Large Fall and 1956 Spring Pig Crops, p. 29, Dec. 24; Announces Hamburger Purchases, p. 14, Dec. 31.

United States Department of Labor: Rules Contributions to Jobless Pay Funds Are Not Wages, p. 17, Sept. 10.

Uruguay: Eat More Lamb, Export More Beef, p. 52, Sept. 10.

Utah: Livestock Groups Ask U.S. to Buy Meat, p. 35, Oct. 8.

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Valley Meat Co.: Inundated by Flood Waters, p. 7, Dec. 31.

Valleydale Packers, Inc.: Purchases Southland Provision Co., p. 15, Dec. 3.

Van Hoven, Ralph: To Discuss "Production and Utilization of Fats in Poultry Feeds," p. 36, Sept. 10.

Vaughan, Paul J.: Tells Ways to Improve Wrapping on High Speed Lines, p. 30, Aug. 13.

Vesicular Exanthema: Strict Rules for Vehicle Disinfecting Lifted, p. 19, Dec. 3; USDA to Aid California in All-Out Attack, p. 45, Dec. 10.

Vienna Sausage Co.: Launches Vacuum Packed Products Promotion, p. 29, Oct. 13; Tells Success Story on TV Interview, p. 53, Dec. 10.

Visking Corp: "Weeny Witch" Set to Push Sales of Skinless Franks, p. 20, Aug. 27; Selects Winner in Snapshot Contest, p. 28, Sept. 3; Produces Specialized Sales Training Slide Film, p. 29, Sept. 10; Awards Prize in Snapshot Contest, p. 50, Sept. 10.

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Waldron, James: Named Assistant General Plant Superintendent at Kingan, p. 35, Aug. 20.

Washington State College: Develops Champion Light Weight Barrow, p. 35, Oct. 8; Takes All Prizes in Fat Stock Division at Pacific Show, p. 34, Nov. 12.

Water: Ways to Save Dollars by Saving Water, p. 17, Jul. 2; Treating Scalding Water, p. 31, Oct. 22.

Weber, Dr. A. D.: Kansas State College Dean Says People Should be Told They Need Meat in Diet, p. 12, Jul. 16.

Weeks, Sinclair: Predicts Good Business Outlook, p. 13, Dec. 3.

Welland Packing Co.: Wraps Hams in Aluminum Foil, p. 32, Aug. 13.

Western Packaging & Materials Handling Exposition: Show Scheduled for July, p. 39, Oct. 15.

Western Railways, Association of: Freight Bureau to Consider Reduction of Westbound Rates, p. 11, Sept. 3; Proposed Reduction Gets Go-Ahead Signal, p. 11, Sept. 24.

Western States Meat Packers Association: Reports 330 Representatives Attended Six Meetings, p. 25, Jul. 2; Asks Army to Increase Carcass Weight Minimum, p. 52, Jul. 9; Boosts Beef Stew, p. 24, Sept. 3; Board to Meet in San Francisco, p. 44, Sept. 10; Elects Don Wilson and Otto Florence to Board, p. 11, Sept. 24; Schedules Regional Meetings for Four Cities, p. 35, Sept. 24; Intensifying Fight Against Freight Rate Reduction, p. 23, Oct. 15; Sets Meeting on New Group Insurance, p. 49, Oct. 15; Wants F. S. to Pay

Inspection Overtime, p. 17, Oct. 22; Sets Meetings for Albuquerque, Phoenix, p. 33, Oct. 22; Receives Assurances from Omaha, Other Exchanges of Cooperation on Westbound Rates, p. 7, Oct. 29; Promotes Western Fed Beef in Ads, p. 86, Nov. 5; Requests Hearing on Westbound Rail Meat Rates, p. 89, Nov. 26; Sets Date for Board Meeting, p. 19, Dec. 3; Exhibit Space Going Fast, p. 19, Dec. 10; Regional Meeting Well Attended, p. 41, Dec. 10; Benson, Agriculture Secretary, to Address Convention, p. 7, Dec. 17; Names Committee Chairmen, p. 18, Dec. 17; Membership Increases Again, p. 18, Dec. 24; Exhibit Space Sold Out, p. 7, Dec. 31.

Wiggins, R. S.: To Supervise California Operations for Kingan, p. 35, Aug. 20.

Williams Meat Co.: Buys Grand Champion Barrow at American Royal, p. 83, Nov. 5.

Wilson & Co., Inc.: High Court Upholds Sale of Omaha Plant to Wilson, p. 22, Jul. 2; Kansas City Plant Wins Three-Month Safety Award, p. 45, Jul. 9; Hosts Ten Young Men from National City Bank of New York, p. 24, Jul. 16; Albert Lea Plant Receives Safety Award from Governor, p. 33, Jul. 23; Albert Lea Employees Awarded Treasury Department Citation, p. 23, Jul. 30; Martin Retires, Gaffney Promoted, p. 31, Aug. 6; Cedar Rapids Plant Plays Host to Russian Farm Group, p. 21, Aug. 6; G. C. Walker Retires, p. 22, Aug. 6; Will Halt Chicago Meat Operations, Expand in Midwest, p. 21, Aug. 20; Chicago Mayor Asks Wilson to Reveal Plant Closing, p. 20, Sept. 3; Beef and Hog Kill Ending September 17 and 24, p. 47, Sept. 10; Appoints Edwards and McMullin Pork and Plant Operations Managers; Williams and Etz Retire, p. 31, Oct. 8; Porky and Bess' Help Promote Pork, p. 28, Nov. 12; Declares Dividend, p. 7, Dec. 17; Ham Promotion Displays Champion Six Horse Hitch, p. 30, Dec. 17; Time Card Theft Pinned to Goat, p. 19, Dec. 31.

Wilson, Howard M.: Industry Veteran and American Mill Service Co. President Dies, p. 31, Aug. 27.

Wilson Laboratories Division: Expands Facilities for Manufacturing, p. 15, Oct. 8.

Wilson, Thomas E.: Named First Honorary Director of NLSMB, p. 25, Dec. 17.

Wisconsin: Revised Meat Standards Proposed, p. 61, Jul. 9; Invalidates Picketing Restriction, p. 20, Jul. 16; Asks More Funds for Brucellosis Program, p. 48, Oct. 15; Senate Kills Truck Tax Proposal, p. 88, Nov. 5.

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York Packing Co.: To Build Hog Kill Plant, p. 29, Jul. 2.

Zeigler, R. L., Inc.: Expands Beef Facilities at Selma, p. 31, Sept. 3.

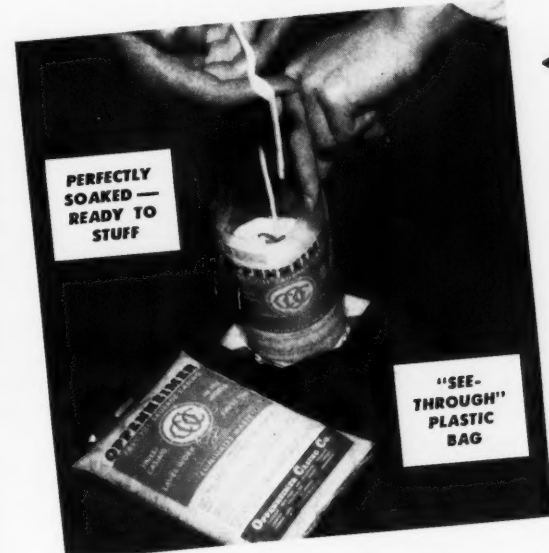
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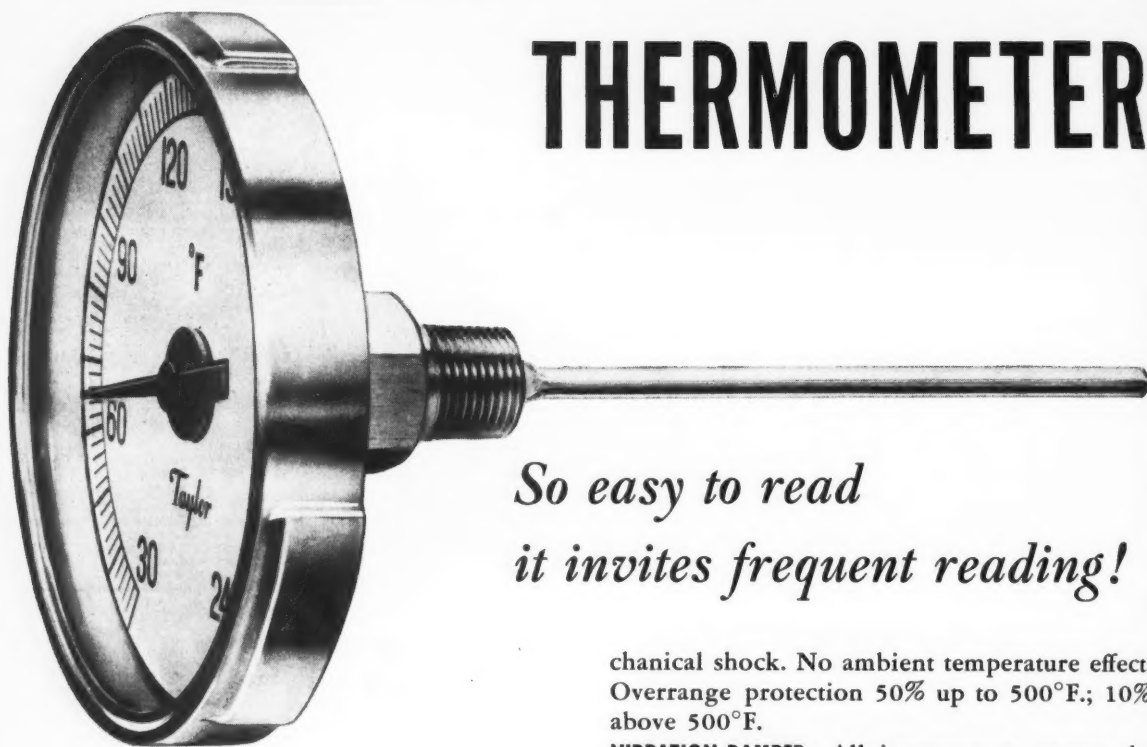
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Meat Output Gains; 14% Above 1955

Meat production under federal inspection in the week ended January 14 rose sharply to reach the largest volume in several weeks and exceeded that of a year earlier by a wide margin. Total output was estimated at 492,000,000 lbs. for a 21 per cent increase over 407,000,000 lbs. the week before and 14 per cent larger than the 430,000,000 lbs. in the same period a year earlier. Cattle slaughter was 22 per cent above the previous week and 8 per cent larger than a year ago. Hog slaughter rose 21 per cent and numbered 27 per cent above the same 1955 week. Slaughter of the other two classes rose, but that of sheep lagged below last year. Estimated slaughter and meat production by classes appear below as follows.

Week ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD.
	Number	Production Mil. lbs.	Number	Production Mil. lbs.	
Jan. 14, 1956	416	228.8	1,742	231.0	
Jan. 7, 1956	342	187.4	1,435	190.3	
Jan. 15, 1955	386	205.9	1,374	191.8	

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production Mil. lbs.	Number	Production Mil. lbs.	
Jan. 14, 1956	151	17.2	304	14.6	492
Jan. 7, 1956	141	16.1	267	12.8	407
Jan. 15, 1955	144	16.8	318	15.2	430

1950-55 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,765; Sheep and Lambs, 369,561.
1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)			
CATTLE		HOGS	
Live	Dressed	Live	Dressed
Jan. 14, 1956	1,010	550	242
Jan. 7, 1956	1,005	550	241
Jan. 15, 1955	980	533	248

CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
Live	Dressed	Live	Dressed		
Jan. 14, 1956	210	114	100	48	64.5
Jan. 7, 1956	210	114	100	48	51.4
Jan. 15, 1955	214	117	100	48	50.8

CHICAGO PROVISION STOCKS

Lard inventories in Chicago on January 14 amounted to 26,952,295 lbs., according to the Chicago Board of Trade. This was the largest volume in a long time, an increase of 23 per cent over the 21,525,907 lbs. of lard reported in storage on December 30, and about 88 per cent larger than the 15,898,784 lbs. in storage a year earlier. Total D.S. clear belly stocks were 2,519,439, 2,166,932 and 2,941,176 lbs. for the three dates respectively. Chicago provision stocks by dates appear below as follows:

	Jan. 14 '56 lbs.	Dec. 30 '55 lbs.	Jan. 14 '55 lbs.
P.S. Lard (a) . . .	21,497,751	17,058,231	10,564,999
P.S. Lard (b) . . .	40,000	40,000
Dry Rendered Lard (a) . . .	2,925,600	2,354,180	2,418,756
Dry Rendered Lard (b)	169,448
Other Lard . . .	2,488,944	2,073,496	2,745,581
TOTAL LARD . . .	26,952,295	21,525,907	15,898,784
D.S. Cl. Bellies (cont.)	165,706
D.S. Cl. Bellies (other) . . .	2,519,439	2,166,932	2,775,380
TOTAL D.S. CL. BELLIES . . .	2,519,439	2,166,932	2,941,176

(a) Made between Oct. 1, '55. (b) Made previous to Oct. 1, '55.

a 29,000,000-lb. rise in December, last year. However, the year's closing volume of the meat was about 20,000,000 lbs. larger than a year earlier, but below average.

Inventories of pork rose about 37 per cent to 421,624,000 lbs. by the close of December from 308,714,000 lbs. a month before compared with a 33 per cent (115,000,000-lb.) gain between the two months, last year. However, current pork stocks were about 33,000,000 lbs. smaller than at the close of 1954 and about 41,000,000 lbs. below average.

Changes in stocks of other meats were more varied. Lamb and mutton holdings at 10,722,000 lbs. were larger than for either November 30 and a year earlier, but below average. Veal holdings of 18,800,000 lbs. represented a seasonal gain over closing November stocks, but were smaller than a year ago and below average.

Stocks of edible offal at 70,119,000 lbs. were about 7,000,000 lbs. larger than a month before, a year earlier and the average. Closing December stocks of such items were also among the largest on record. Closing 1955 stocks of canned meat products at 36,958,000 lbs. represented an uneven change from other dates compared and were slightly below average. Stocks of sausage room products at 15,394,000 lbs. were larger than on the other dates, but below average.

Meat Storage Stocks Rise in December; Total Volume Below Year Ago, Average

MEAT inventories in cold storage increased at a fairly normal rate in December over volume at the close of the month before, but the total

from 600,925,000 lbs. at the close of November. The increase over the same period in 1954 was 168,000,000 lbs. Closing 1955 stocks were about

U. S. COLD STORAGE STOCKS DECEMBER 31, 1955

	Dec. 31 1955 1,000 lbs.	Dec. 31 1954 1,000 lbs.	Nov. 30 1955 1,000 lbs.	5-Yr. Av. 1950-54 1,000 lbs.
Beef, cured	197,688	179,123	149,925	201,715
Beef in cure and cured	11,017	9,647	10,288	11,064
Total beef	208,685	188,770	160,213	212,779
Pork frozen	310,925	317,276	183,412	293,469
Pork, D.S. in cure and cured	27,352	37,042	24,222	37,968
Pork, S.P. in cure and cured	83,647	100,180	99,080	131,087
Total pork	421,624	454,498	306,714	462,524
Lamb and mutton, frozen	10,722	9,819	9,884	13,611
Veal, frozen	18,800	21,174	16,400	19,135
All offal	70,119	63,332	62,900	63,119
Canned meat and meat products	36,958	54,343	31,268	37,423
Sausage room products	15,394	14,309	13,458	15,506
Total, all meats	782,302	806,245	600,925	824,097

The government holds in cold storage outside of processors hands 7,541,000 lbs. of beef and 3,995,000 lbs. of pork.

amount of all kinds at the close of the month was smaller than at the close of last year despite the record output, reflecting the more rapid turnover in retail channels. Total volume of all meats at 782,302,000 lbs. on December 31 represented about a 181,000,000-lb., or 30 per cent rise

24,000,000 lbs. smaller than a year earlier and about 42,000,000 lbs. below average.

Accumulation of beef to 208,685,000 lbs. by December 31 compared with 160,213,000 lbs. at the end of November indicated about a 20,000,000-lb., or 30 per cent gain as against



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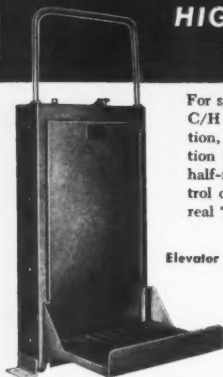


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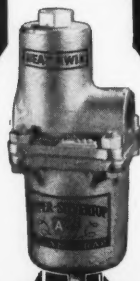


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PROCESSED MEATS . . . SUPPLIES

USDA Buys 10,060,050 Lbs. More Pork; Total 78,106,500

Purchases last week under the continuing program to help expand domestic consumption of pork and assist hog producers reached a record quantity of 10,060,050 lbs. of canned pork products, bringing the overall total of pork and lard purchases to 78,106,500 lbs. since the special program got underway in November, the U. S. Department of Agriculture has reported.

Last week's purchases were for 5,824,650 lbs. of canned pork and gravv at prices ranging from 64.48c to 64.50c per lb., 2,435,400 lbs. of pork luncheon meat at 41.90c to 42.90c per lb., and 1,800,000 lbs. of canned ham at 59.00c to 61.50c per lb.

Of the 78,000,000 lbs. of pork products purchased through last week, 47,151,300 lbs. were canned products (24,995,100 lbs. of pork and gravy, 12,652,200 lbs. of luncheon meat, and 9,504,000 lbs. of ham) and 30,955,200 lbs. of lard. About \$32,000,000 of Section 32 (tariff) funds have been expended so far for purchases.

With last week's purchases amounting to 10,000,000 lbs., nearly all of the 11,381,400 lbs. of canned pork products offered by bidders was accepted. All of the luncheon meat offered was accepted. Contracts on pork and gravy were awarded to 13 bidders out of 19 who offered a total of 6,786,000 lbs. Canned ham awards were made to six bidders out of seven who offered 2,160,000 lbs.

Ten-Month 1955 U. S. Imports Of Pork, Beef Below 1954

Imports of pork and beef the first ten months of 1955 totaled smaller than in the same 1954 period, latest official data indicated. During the ten months, this country received 134,868,262 lbs. of all pork, only slightly under the 1954 record ten-month total of 137,990,952 lbs. However, the ten-month total in 1952 was 47,385,068 lbs.

In 1947, this country bought only 229,219 lbs. of foreign pork. Imports of canned, cooked hams and shoulders, totaled 81,920,663 lbs. the first ten months of 1955 and 86,377,985 lbs. in the corresponding period the year before.

There has been a long downward trend in beef imports. In ten months of 1955 a total of 99,390,347 lbs. was imported, the smallest volume since 1947 when imports were only 25,744,677 lbs. In ten months of 1954 imports were 114,341,981 lbs. The decline in beef imports started in 1951 when the ten months' total was 266,665,046 lbs., the largest volume since World War II.

The ten-month live cattle imports numbered 286,310 head, the largest since 1950 when 370,150 came in. In ten months of 1954 cattle imports were 75,045 head. During the ten months of 1955 a total of 7,308 live foreign hogs came to our markets, the smallest number since 1952, compared with 24,740 in 1954. Sheep and lambs numbered 7,279, the largest number since 1951, against 808 in 1954.

USDA Buys 5,475,000 Lbs. More Hamburger Last Week

The U. S. Department of Agriculture late last week reported purchases of 5,475,000 lbs. of frozen hamburger for school lunch distribution. This quantity, plus a previous purchase of 6,725,000 lbs., brings the total to 12,200,000 lbs. which fills current requirements.

Purchases announced last week were at prices ranging from 30.97c to 34.97c per lb. In making awards, consideration was given not only to prices at f.o.b. points but also to prices at points in relation to areas where it is planned to use the product. Specifications for the frozen hamburger require that it be made from U. S. Commercial or higher grade steer, heifer or cow carcasses. The product will be packed in 50 to 60-lb. boxes and will be delivered in the January 23-February 24 period. The awards were made to 17 bidders out of 36 who offered a total of 11,025,000 lbs.

Meat Index In Small Gain

Slight as the gain was, meats scored the second consecutive price increase in the week ended January 10, after declining to a long-time low of 69.7. The Bureau of Labor Statistics reported the wholesale price index on meats at 71.6, or 0.2 per cent higher than the week before. The average primary market index at 111.7 was off 0.1 from the previous week. The two indexes for January 1955 were 86.4 and 110.1, respectively.

DOMESTIC SAUSAGE

(L.e.l. prices)

Pork sausage, hog cas.	37
Pork sausage, bulk	22 @ 26 1/2
Pork sausage, sheep cas.	43
1-lb. pkge.	45 @ 46
Pork sausage, sheep cas.	43
5-6-lb. pkge.	46
Frankfurters, sheep cas.	45 1/2 @ 57
Frankfurters, skinless	37 @ 39
Bologna (ring)	36 @ 40
Bologna, artificial cas.	30 @ 31 1/2
Smoked liver, hog bungs	40 1/2 @ 43
Smoked liver, art. cas.	32 @ 33 1/2
New Eng. lunch, spec.	49 @ 58
Polish sausage, smoked	49 @ 54
Tongue and Blood	42 1/2 @ 47
Olive loaf	44 1/2 @ 45
Pepper loaf	47 1/2 @ 53
Pickle & Pimiento loaf	39 @ 40 1/2

SEEDS AND HERBS

(L.e.l. prices)

	Whole	Ground
Cornway seed	25	31
Cominos seed	24	29
Mustard seed	24	29
Mustard, fancy	23	29
Yellow American 17		
Oregano	34	
Coriander	21	25
Morocco	28	54
Marjoram, French 41		
Sage, Dalmatian	21	58
No. 1	58	66

DRY SAUSAGE

(L.e.l. prices)

Cervelat, ch. hog bungs	88 @ 92
Thuringer	47 @ 49
Farmer	70 @ 73
Holsteiner	72 @ 75
B. C. Salami	77 @ 79
Pepperoni	68 @ 70
Genoa style salami, ch.	92 @ 94
Cooked Salami	40 @ 44
Sicilian	81 @ 84
Goteborg	75 @ 78
Mortadella	43 @ 47

SPICES

(Basis, Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.02	1.11
Resifted	1.09	1.17
Chili Powder		41
Chili Pepper		65
Cloves, Zanzibar	59	72
Ginger, Jam., unbl.	72	79
Mace, fancy, Banda	3.25	3.50
West Indies	3.40	3.40
East Indies	3.40	3.40
Mustard flour, fancy	37	37
No. 1		90
West India Nutmeg		51
Paprika, Spanish		54
Pepper, cayenne		55
Pepper:		58
Red, No. 1		54
White		55
Black		46

SAUSAGE CASINGS

(L.e.l. prices quoted to manufacturers of sausage)

Beef Casings:	
Rounds—	
Export, nar., 32/35	1.15 @ 1.35
Export, med., 35/38	90 @ 1.10
Export, med., wide	1.00 @ 1.50
38/40	1.25 @ 1.50
Export, wide, 40/44	2.15 @ 2.25
Export, jumbo, 44/up.	70 @ 75
Domestic, reg.	80 @ 95
Domestic, wide	12 @ 16
No. 1 weas., 24 in. up.	9 @ 13
No. 2 weas., 22 in. up.	9 @ 13
Middles—	
Sewd, 1 1/2 @ 2 1/2 in.	1.15 @ 1.50
Select, wide, 2 @ 2 1/2 in.	1.75 @ 2.10
Extra select,	
2 1/2 @ 2 1/2 in.	1.85 @ 2.50
Beef bungs, exp. No. 1	25 @ 34
Beef bungs, domestic	18 @ 25
Dried or salt, bladders, piece:	
8-10 in. wide, flat	9 @ 11
10-12 in. wide, flat	9 @ 11
12-15 in. wide, flat	14 @ 18
Pork Casings:	
Extra narrow, 29 mm.	4.00 @ 4.35
Narrow, medium	3.70 @ 4.15
29 @ 32 mm.	2.35 @ 2.60
Spec. med.,	
35 @ 38 mm.	1.75 @ 1.90

Hog Bungs—	
Sow	54 @ 59
Export, 34 in. cut	45 @ 52
Large prime, 34 in.	27 @ 36
Med. prime, 34 in. cut	20 @ 27
Small prime	12 @ 16
Middles, 1 per set,	
cap off	55 @ 70

Sheep casing (per hank):	
26/28 mm.	5.15 @ 5.75
24/26 mm.	5.50 @ 5.90
22/24 mm.	4.75 @ 5.15
20/22 mm.	3.85 @ 4.30
18/20 mm.	2.95 @ 3.10
16/18 mm.	1.75 @ 2.25

CURING MATERIALS

Cwt,

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.85
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car of 45,000 lbs., only paper sacked, f.o.b. Chgo. gran. ton	28.00
Rock, per ton in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	5.90
Refined standard cane gran., basis (Chgo.)	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.35
Dextrose, per cwt.	7.55
Cerelose, Reg. No. 53	7.55
Ex-Warehouse, Chicago	7.85

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

Jan. 17, 1956

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.L. prices)	
Native steer:	
Prime, 600/700	36
Choice, 500/700	35
Good, 500/700	32
Commercial cows	29
Bull	21
Canner & cutter cows	20 1/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	47 1/2 @ 48 1/2 n
Foreqtrs., 5/800	29n
Rounds, all wts.	40 1/2 @ 41 1/2
Trd. loins, 50/70 (cl)	74 @ 75
Sq. chucks, 70/90	27n
Arm chucks, 80/110	25n
Briskets (cl)	20 1/2 @ 21
Ribs, 25/35 (cl)	54 @ 56
Navel, No. 1	7 1/2 @ 8
Flanks, rough No. 1	9

Choice:	
Hindqtrs., 5/800	42 1/2
Foreqtrs., 5/800	26 @ 26 1/2
Rounds, all wts.	39 1/2 @ 40 1/2
Trd. loins, 50/70 (cl)	61 @ 64
Sq. chucks, 70/90	24 1/2 @ 27
Arm chucks, 80/110	25
Briskets (cl)	20 1/2 @ 21
Navel, No. 1	7 @ 8
Ribs, 25/35 (cl)	46 @ 49
Flanks, rough No. 1	9

Good:	
Rounds	38 @ 39
Sq. cut chucks	26 @ 28
Briskets	20 @ 21
Ribs	42 @ 45
Loins	54 @ 56

COW & BULL TENDERLOINS

Prime, 80/110	44.00 @ 45.00
Choice, 50/80	35.00 @ 37.00
Good, 50/80	35.00 @ 37.00
Commercial, all wts.	25.00 @ 35.00

BEEF HAM SETS

Insides, 12/up	39 1/2
Outsides, 8/up	36 1/2
Knuckles, 7 1/2/up	39 1/2

CARCASS MUTTON

(L.C.L. prices)	
Choice, 70/down	15 @ 16
Good, 70/down	14 @ 15

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass):	Los Angeles Jan. 17	San Francisco Jan. 17	No. Portland Jan. 17
STEER:			
Choice:			
500-600 lbs.	\$32.50 @ 34.00	\$34.00 @ 35.00	\$33.00 @ 36.00
600-700 lbs.	31.00 @ 33.00	32.50 @ 34.00	32.00 @ 35.00
Good:			
500-600 lbs.	30.00 @ 32.00	31.00 @ 33.00	31.00 @ 34.00
600-700 lbs.	28.00 @ 30.00	30.00 @ 31.00	29.00 @ 33.00
Commercial:			
350-600 lbs.	29.00 @ 31.00	28.00 @ 30.00	27.00 @ 30.00
COW:			
Commercial, all wts.	24.00 @ 26.00	25.00 @ 28.00	23.00 @ 26.00
Utility, all wts.	23.00 @ 25.00	23.00 @ 26.00	22.00 @ 25.00
Canner, cutter	None quoted	18.00 @ 22.00	19.00 @ 22.00
Bull, util. & com'l	25.00 @ 30.00	29.00 @ 31.00	None quoted
FRESH CALF	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	37.00 @ 39.00	38.00 @ 40.00	37.00 @ 40.00
Good:			
200 lbs. down	34.00 @ 38.00	36.00 @ 38.00	34.00 @ 38.00
LAMB (Carcass):			
Prime:			
40-50 lbs.	38.00 @ 40.00	38.00 @ 40.00	37.00 @ 40.00
50-60 lbs.	37.00 @ 39.00	36.00 @ 38.00	35.00 @ 39.00
Good, all wts.	36.00 @ 39.00	35.00 @ 38.00	35.00 @ 38.00
MUTTON (EWE):			
Choice, 70 lbs. down	None quoted	None quoted	14.00 @ 16.00
Good, 70 lbs. down	None quoted	None quoted	14.00 @ 16.00

BEEF PRODUCTS

Tongues, No. 1, 100's	27 1/2
Hearts, reg., 100's	10 1/2 @ 11
Livers, sel., 35/50's	25
Livers, reg., 35/50's	15 1/2 @ 16
Lips, scalded, 100's	8 1/2 @ 9
Lips, unsalced, 100's	8
Tripe, scalded, 100's	5
Tripe, cooked, 100's	5 1/2
Melts, 100's	5 1/2
Lungs, 100's	5 1/2
Udders, 100's	4 1/2

FANCY MEATS

(L.C.L. prices)	
Beef tongues, corned	39 1/2
Veal breads, under 12 oz.	56
12 oz. up	90
Calf tongue, 1 lb./down	19
Ox tails, under 1/2 lb.	12
Ox tails, over 1/2 lb.	16 1/2

BEEF SAUS. MATERIALS

FRESH

O. C. cow meat, bbls.	29 @ 30
Bull meat, bon's, bbls.	34
Beef trim., 75/85, bbls.	22
Beef trim., 85/90, bbls.	26 1/2
Bon's chucks, bbls.	30 @ 33 1/2
Beef cheek, meat,	
trmd., bbls.	17 1/2
Beef head meat, bbls.	14 1/2
Shank meat, bbls.	32
Veal trim., bon's, bbls.	24 @ 24 1/2

VEAL—SKIN OFF

(Carcass)	
(L.C.L. prices)	
Prime, 80/110	44.00 @ 45.00
Choice, 50/80	35.00 @ 37.00
Good, 50/80	35.00 @ 37.00
Commercial, all wts.	25.00 @ 35.00

CARCASS LAMB

(L.C.L. prices)	
Prime, 40/50	35 1/2 @ 36 1/2
Prime, 50/60	33 1/2 @ 35
Choice, 40/50	35 1/2 @ 36 1/2
Choice, 50/60	33 1/2 @ 35
Good, all wts.	33 @ 35

NEW YORK

Jan. 17, 1956

WHOLESALE FRESH MEATS

BEEF CUTS

(L.C. prices)	
Steer:	
Prime carc., 6/700	\$37.00 @ 40.00
Prime carc., 7/800	38.00 @ 38.00
Choice carc., 6/700	38.00 @ 38.00
Choice carc., 7/800	34.00 @ 36.00
Hinds, pr., 6/700	47.00 @ 50.00
Hinds, pr., 6/800	45.00 @ 47.00
Hinds, ch., 6/700	45.00 @ 48.00
Hinds, ch., 7/800	44.00 @ 46.00

BEEF CUTS

(L.C.L. prices)	
Prime steer:	
Hindqtrs., 600/700	52 @ 55
Hindqtrs., 700/800	47 @ 50
Hindqtrs., 800/900	43 @ 45
Rounds, flank off	42 @ 44
Rounds, diamond bone,	
flank off	43 @ 45
Short loins, untrim.	68 @ 80
Short loins, trim.	1.05 @ 1.15
Flanks	13 @ 14
Ribs (7 bone cut)	45 @ 57
Arm chucks	22 @ 31
Briskets	23 @ 25
Foreqtrs. (Kosher)	10 @ 12
Arm chucks (Kosher)	32 @ 37

Choice steer:	
Hindqtrs., 600/700	49 @ 52
Hindqtrs., 700/800	44 @ 48
Hindqtrs., 800/900	42 @ 44
Rounds, flank off	41 @ 43
Rounds, diamond bone,	
flank off	42 @ 43
Short loins, untrim.	58 @ 67
Short loins, trim.	80 @ 95
Flanks	13 @ 14
Ribs (7 bone cut)	42 @ 52
Arm Chucks	26 @ 29
Briskets	20 @ 24
Plates	9 @ 12
Foreqtrs. (Kosher)	26 @ 34
Arm Chucks (Kosher)	29 @ 35

N. Y. MEAT SUPPLIES

Receipts reported by the USDA	
Marketing Service week ended Jan. 14, 1956 with comparisons:	
STEER AND HEIFER: Carcasses	
Week ended Jan. 14	12,504
Week previous	13,891

COW:	
Week ended Jan. 14	2,188
Week previous	2,212
BULL:	
Week ended Jan. 14	240
Week previous	320
VEAL:	
Week ended Jan. 14	14,049
Week previous	9,972

LAMB:	
Week ended Jan. 14	33,239
Week previous	25,288
MUTTON:	
Week ended Jan. 14	889
Week previous	844
HOG AND PIG:	
Week ended Jan. 14	10,209
Week previous	8,193

PORK CUTS:	
Lbs.	
Week ended Jan. 14	1,355,697
Week previous	1,407,113
BEEF CUTS:	
Week ended Jan. 14	167,455
Week previous	185,588
VEAL AND CALF CUTS:	
Week ended Jan. 14	3,000
Week previous	3,026

LAMB AND MUTTON:	
Week ended Jan. 14	3,061
Week previous	16,937
BEEF CURED:	
Week ended Jan. 14	24,072
Week previous	3,870
PORK CURED AND SMOKED:	
Week ended Jan. 14	217,172
Week previous	315,648

LARD AND PORK FAT:	
Week ended Jan. 14	736
Week previous	6,500

LOCAL SLAUGHTER

CATTLE: Head	
Week ended Jan. 14	13,354
Week previous	11,084
CALVES:	
Week ended Jan. 14	11,363
Week previous	9,915

FANCY MEATS

(L.C.L. prices)	
Veal breads, under 6 oz.	52
6/12 oz.	54
12 oz./up	84
Beef livers, selected	28
Beef kidneys	13
Oxtails, 1/2 lb./up, froz.	12

LAMB

(L.C.L. carcass prices)	
	City
Prime, 30/40	\$41.00 @ 44.00
Prime, 40/45	42.00 @ 46.00
Prime, 45/55	37.00 @ 39.00
Choice, 30/40	40.00 @ 42.00
Choice, 40/45	41.00 @ 44.00
Choice, 45/55	35.00 @ 38.00
Good, 30/40	38.00 @ 40.00
Good, 40/45	39.00 @ 42.00
Good, 45/55	34.00 @ 37.00
Good, 55/65	28.00 @ 32.00

	Western
Prime, 45/dn.	37.00 @ 40.00
Prime, 45/55	36.00 @ 38.00
Choice, 45/dn.	37.00 @ 40.00
Choice, 45/55	36.00 @ 38.00
Choice, 55/65	35.00 @ 35.00
Good, 45/dn.	35.00 @ 38.00
Good, 45/55	33.00 @ 34.00
Good, 55/65	30.00 @ 32.00

VEAL—SKIN OFF

(L.C.L. carcass prices)	
	Western
Prime, 80/130	\$44.00 @ 48.00
Choice, 80/130	38.00 @ 44.00
Good, 50/80	28.00 @ 30.00
Good, 80/130	32.00 @ 38.00
Com'l, 50/80	27.00 @ 30.00
Com'l, 80/130	30.00 @ 32.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.15
Breast fat (cwt.)	2.75
Edible suet (cwt.)	3.00
Indible suet (cwt.)	3.00

HOGS:	
Week ended Jan. 14	64,207
Week previous	53,355
SHEEP:	
Week ended Jan. 14	50,721
Week previous	45,045

COUNTRY DRESSED MEAT

VEAL: Carcasses	
Week ended Jan. 14	4,456
Week previous	4,791
HOGS:	
Week ended Jan. 14	48
Week previous	12
LAMB AND MUTTON:	
Week ended Jan. 14	76
Week previous	115

PHILA. FRESH MEATS

Jan. 17, 1956	
WESTERN DRESSED	
STEER CARCASS: (Cwt.)	
Choice, 500/700	\$36.00 @ 37.50
Choice, 700/900	34.00 @ 36.00
Good, 500/800	32.00 @ 34.00
COW:	
Com'l, all wts.	26.00 @ 28.00
Utility, all wts.	24.00 @ 26.00
VEAL (SKIN OFF):	
Choice, 80/110	43.00 @ 45.00
Choice, 110/150	43.00 @ 45.00
Good, 50/80	35.00 @ 38.00
Good, 80/110	37.00 @ 40.00
Good, 110/150	37.00 @ 40.00
LAMB:	
Prime, 30/45	39.00 @ 41.00
Prime, 45/55	35.00 @ 39.00
Choice, 30/45	39.00 @ 41.00
Choice, 45/55	35.00 @ 39.00
Good, all wts.	36.00 @ 39.00
MUTTON (EWE):	
Choice, 70/down	17.00 @ 19.00
Good, 70/down	18.00 @ 18.00
LOCALLY DRESSED	
STEER BEEF (lb.): Choice	Good
Hinds, 500/800	44 @ 47
Hinds, 800/900	42 @ 44
Rounds, no flank.	40 @ 44
Hip rd., + flank.	39 @ 43
Full loin, untrim.	45 @ 47
Short loin, untrim.	57 @ 60
Ribs (7 bone)	44 @ 50
Arm chucks	26 @ 30
Briskets	25 @ 28
Short plates	9 @ 13

BY-PRODUCTS ... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Jan. 18, 1956

BLOOD

Unground, per unit of ammonia (bulk) *4.75

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *4.75n
Med. test *4.75
High test *4.50@4.75
Liquid stick, tank cars *1.75n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged... \$ 62.50@ 67.50
50% meat, bone scraps, bulk ... 60.00@ 65.00
55% meat scraps, bagged 77.00
60% digester tankage, bagged ... 65.00@ 75.00
60% digester tankage, bulk 62.50@ 67.50
80% blood meal, bagged 110.00@117.50
Steamed bone meal, bagged (spec. prep.) 85.00
60% steamed bone meal, bagged. 65.00@ 70.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia 3.75@ 4.00
Hoof meal, per unit ammonia 6.25@ 6.35

DRY RENDERED TANKAGE

Low test, per unit prot. *1.05
Med. test, per unit prot. *1.00
High test, per unit prot. * .95@1.00

GELATINE AND GLUE STOCKS

Per cwt.
Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) ... 6.00@ 7.00
Cattle jaws, scraps and knuckles, per ton 55.00@57.00
Pig skin scraps and trimmings ... 5.25@ 5.50n

ANIMAL HAIR

Winter coil dried, per ton *125.00@135.00
Summer coil dried, per ton *60.00@ 65.00
Cattle switches, per piece 4@5½
Winter processed, gray, lb. 20
Summer processed, gray, lb. 13@ 14

n—nominal. a—asked. *Quoted delivered.

TALLOWs and GREASES

Wednesday, Jan. 18, 1956

A soft undertone was apparent late last week, with offerings in the market at 7¼c, Chicago basis, on bleachable fancy tallow. Inquiries indicated ¼c lower levels. A few tanks of bleachable fancy tallow reportedly sold at 7½c, c.a.f. New Orleans. Choice white grease, all hog, sold at 7¾c, c.a.f. East.

On Friday, a few tanks sold at 7¼c early; however, later in the day, 7½c, c.a.f. Chicago, was paid. Choice white grease, all hog, was reportedly sold early at 7½c, c.a.f. East, with later bids ¼c higher for same consuming point.

As the new week got under way, bleachable tallow was bid at 7c, Chicago, but held at 7¼c. Choice white grease, all hog, sold at 7¼c, c.a.f. East. Edible tallow was still available at 8¼c, Chicago basis.

Additional tanks of bleachable fancy tallow sold Tuesday at 7¾@ 7½c, delivered East; the latter price

for better quality material. Choice white grease, all hog, sold at the same levels, and same delivery point. A few tanks of bleachable fancy tallow, hard body, sold at 7¼c, c.a.f. New Orleans. A few tanks traded locally at 7½c, c.a.f. Chicago, with bids again heard at 7c, and offerings ¼c higher. Edible tallow sold at 8½@ 8¼c, Chicago basis. Yellow grease was bid at 7c, c.a.f. East, and c.a.f. New Orleans. Inquiry on prime tallow to latter destination was reported at 7½c. Interest was evident at 7¼c, c.a.f. New York, on special tallow.

Moderate trading developed at midweek. Choice white grease, all hog, sold at 7¼c, 7.80c, and 7½c, all c.a.f. New York. Bleachable fancy tallow traded at 7¼c, 7½c, and 8c, also c.a.f. East; the latter price on hard body material. Several tanks of bleachable fancy tallow sold at 7¼c, c.a.f. Chicago. It was reported that original fancy tallow traded at 8½c, c.a.f. East. The trade indicated 7½@ 7½c, c.a.f. East, on special tallow. Yellow grease was bid at 6½c, special tallow and B-white grease at 6½c, and No. 1 tallow at 6½c, Chi-

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ago. Yellow grease was bid at 7c, c.a.f. East.

TALLOW: Wednesday's quotations: edible tallow, 8 1/2c@8 3/4c; original fancy tallow, 7 1/2c@7 3/4c; bleachable fancy tallow, 7 1/2c; prime tallow, 6 1/2c; special tallow, 6 1/2c; No. 1 tallow, 6 1/2c; and No. 2 tallow, 5 1/2c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7c; B-white grease, 6 1/2c; yellow grease, 6 1/2c; house grease, 6c; and brown grease, 5 1/2c@5 3/4c. Choice white grease, all hog, was quoted at 7 1/2c@7 3/4c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Jan. 18, 1956
Dried blood was quoted Wednesday at \$4.50@4.75 nominal per unit of ammonia. Low test wet rendered tankage was listed at \$3.75@4 per unit of ammonia and dry rendered tankage was priced at \$1.05 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JAN. 13, 1956

	Open	High	Low	Close	Prev. Close
Jan.	14.00b	14.05	14.15b
Mar.	14.37	14.19b	14.33b
May	14.49	14.34	14.45
July	14.60	14.43	14.55
Sept.	14.43b	14.28	14.40
Oct.	14.32b	14.20b	14.32b
Dec.	14.24b	14.15b	14.24

Sales: 222 lots.

MONDAY, JAN. 16, 1956

	Open	High	Low	Close	Prev. Close
Mar.	14.20b	14.35	14.24	14.32b	14.19b
May	14.36b	14.50	14.39	14.48	14.34
July	14.52b	14.59	14.50	14.59	14.43
Sept.	14.33b	14.48	14.35	14.46b	14.28
Oct.	14.25b	14.41	14.28	14.30b	14.20b
Dec.	14.20b	14.30	14.22	14.31b	14.15b
Jan.	14.20b	14.30b

Sales: 194 lots.

TUESDAY, JAN. 17, 1956

	Open	High	Low	Close	Prev. Close
Mar.	14.28b	14.32	14.22	14.23b	14.32b
May	14.47b	14.49	14.38	14.39	14.48
July	14.58	14.60	14.47	14.50	14.59
Sept.	14.43b	14.46	14.35	14.37	14.46b
Oct.	14.34b	14.34	14.34	14.28b	14.39
Dec.	14.25b	14.31	14.24	14.24	14.31b
Jan.	14.25b	14.20b	14.30b

Sales: 331 lots.

WEDNESDAY, JAN. 18, 1956

	Open	High	Low	Close	Prev. Close
Mar.	14.20	14.23	14.20	14.24b	14.23b
May	14.35b	14.44	14.33	14.42	14.39
July	14.45b	14.53	14.42	14.51	14.50
Sept.	14.32b	14.43	14.37	14.40b	14.37
Oct.	14.25b	14.35	14.25	14.32	14.28b
Dec.	14.18b	14.25	14.18	14.24	14.24
Jan.	14.15b	14.20b	14.20b

Sales: 131 lots.

VEGETABLE OILS

Wednesday, Jan. 18, 1956

Crude cottonseed oil, carlots, f.o.b.	
Valley	11 1/2c
Southeast	12 1/2c
Texas	11 1/2c
Corn oil in tanks, f.o.b. mills	13 1/2c
Peanut oil, f.o.b. mills	17 1/2c
Soybean oil, f.o.b. mills	11 1/2c
Coconut oil, f.o.b. Pacific Coast ..	10 1/4c
Cottonseed foots:	
Midwest and West Coast	1 1/2c
East	1 1/2c

OLEOMARGARINE

Wednesday, Jan. 18, 1956

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

Wednesday, Jan. 18, 1956

Prime oleo stearine (slack barrels) ...	9 1/2c @ 9 1/2c
Extra oleo oil (drums)	13 1/2c

n—nominal, a—asked, pd—paid.

HIDES AND SKINS

Big packer hide prices decline 1/2c to 1c in active trade Tuesday—Small packer and country hide markets slow and easier—Kip bid at 30c at midweek—Shearlings steady on good quality production.

CHICAGO

PACKER HIDES: Monday, about 6,500 heavy native cows, mostly northern, sold at 11c. Bids for other selections were off 1/2c from the previous sales.

Prices tumbled on Tuesday. Heavy native steers sold at 10 1/2c; however, Evansville production brought 11c. A few Chicagos reportedly sold at 10 1/2c. Butt-branded steers sold at 10c, and Colorados brought 9 1/2c. Heavy native cows, all points, sold at 10 1/2c. River light native cows traded at 14 1/2c. Northern branded cows sold at 10c, and Southwesterns brought 10 1/2c.

There was no trading reported up to early midweek; however, the market carried a weak undertone. Light native steers, all points, were bid at 14 1/2c. In late activity Wednesday, Chicago heavy native steers sold at 10c, Chicago heavy native cows at 10 1/2c, and Chicago light native cows at 14c. A large outside independent packer sold branded steers at 9 1/2c on butts and 9c on Colorados.

SMALL PACKER AND COUNTRY HIDES: The small packer and country hide markets turned soft, reflecting the easiness in the big packer hide market. Tanners were generally out of both markets, reportedly awaiting further price cuts of big packer production. The 50@52-lb. average small packer hides were bid at 11 1/2@12c, on occasions, in the Midwest.

The 60-lb. average was offered at 10c at midweek, but bids were mostly around 9@9 1/2c. Early in the week, the 60-lb. average were sought at 10 1/2c. The country hide market was also weaker, with sales slow to come out. Straight locker butchers, 48@50-lb. average, were quoted nominally at 8 1/2c, and renderers were quoted at 7 1/2@c, also on a nominal basis.

CALFSKINS AND KIPSKINS: There was no reported movement of either selection up to early midweek, but northern calfskins sold lower late last week. Heavy calf brought 50c, while lights brought 47 1/2c.

SHEEPSKINS: Demand was considered good for shearlings and fall

clips, but production generally fell short of prevailing inquiry. Some good quality No. 1 shearlings and fall clips sold at 2.75 and 3.25, respectively. Inquiry was also fairly broad for No. 2 and No. 3 shearlings and it was thought 1.75 and .75 could be obtained were supplies available. Dry pelts sold at 24 1/2c and 25c, with additional offerings priced at 27c. The pickled skin market was strong, and lambs brought 10.00 and sheep sold at 12.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Cor. Week	
Week ended Jan. 18, 1956		1955	
Hvy. Nat. steers	10 1/2	10	@ 10 1/2n
Lt. Nat. steers	@ 15 1/2n	12 1/2	@ 13n
Hvy. Tex. steers	10n	9n	
Ex. lgt. Tex.	15n	13n	
Butt brnd. steers	10n	9n	
Col. steers	@ 10 1/2n	8 1/2	@ 9n
Branded cows	10	9 1/2	@ 10n
Hvy. Nat. cows	10 1/2n	12	@ 12 1/2n
Lt. Nat. cows	@ 10 1/2n	8 1/2	
Nat. bulls	9	8 1/2	
Branded bulls	@ 9 1/2n	7 1/2	
Calfskins,			
Nor., 10/15	50n	35n	
10/down	47 1/2n	40n	
Kips, Nor., nat., 15/25	33n	23n	

SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over	@ 10 1/2n	9n
50 lbs.	@ 12	10 1/2 @ 11n

SMALL PACKER SKINS

Calfskins, all wts.	@ 38	@ 40n	23	@ 24n
Kips, all wts.	@ 23	@ 25n	17	@ 18n

SHEEPSKINS

Packer shearlings,		
No. 1	2.50@2.75	2.25@2.30
Dry Pelts	24 1/2 @ 25	26n
Horseheads, Untrim.	8.50n	8.00@8.50n

N.Y. HIDE FUTURES

FRIDAY, JAN. 13, 1956

	Open	High	Low	Close
Jan.	11.70b	11.85	11.85	11.80b-86n
Apr.	12.05b	12.08	12.05	12.05
July	12.35b	12.41	12.37	12.30b-40n
Oct.	12.65b	12.68	12.65	12.60b-70n
Jan.	12.95b	12.90	12.90	12.85b-95n
Apr.	12.85b	12.95b-13.15n

Sales: 39 lots.

MONDAY, JAN. 16, 1956

	Open	High	Low	Close
Jan.	11.60b	11.63	11.50	11.63
Apr.	12.00b	12.00	11.75	12.84
July	12.25	12.35	12.06	12.13b-16n
Oct.	12.60b	12.50	12.48	12.43b-48n
Jan.	12.80b	12.80	12.80	12.60b-70n
Apr.	12.95b	12.90	12.85	12.85b-95n

Sales: 63 lots.

TUESDAY, JAN. 17, 1956

	Open	High	Low	Close
Jan.	11.50b	11.60	11.55	11.60
Apr.	11.75b	11.80	11.71	11.80
July	12.05b	12.10	12.06	12.10
Oct.	12.35b	12.55	12.45	12.40b-50n
Jan.	12.50b	12.55b-70n
Apr.	12.70b	12.70b-90n

Sales: 56 lots.

WEDNESDAY, JAN. 18, 1956

	Open	High	Low	Close
Jan.	11.50b	11.55b-60n
Apr.	11.70b	11.86	11.78	11.76b-80n
July	12.10	12.15	12.09	12.09
Oct.	12.35b	12.40b-48n
Jan.	12.55b	12.57b-68n
Apr.	12.84	12.84	12.84	12.77b-85n

Sales: 26 lots.

THURSDAY, JAN. 19, 1956

	Open	High	Low	Close
Jan.	11.50b	11.50	11.50	11.45b-55n
Apr.	11.75	11.75	11.65	11.74-75
July	12.02b	12.05	11.94	12.04
Oct.	12.30b	12.30	12.30	12.35b-40n
Jan.	12.40b	12.50b-60n
Apr.	12.79b	12.80	12.79	12.75b-85n

Sales: 56 lots.

LIVESTOCK MARKETS...Weekly Review

Cattle Kill Records Dec., Yearly Highs; Hog Slaughter Up

Livestock slaughter under federal inspection closed the year with output of beef at a record volume, hog kill at its largest volume in three years and sheep and lamb slaughter the largest in seven years. For the month of December, slaughter of all classes of stock declined from the month before, except that of hogs, which was on a seasonal increase, but did not establish a new record for the month. Slaughter of cattle set a new December record.

Cattle slaughter in December settled to 1,617,280 head from 1,661,681 in November, but in exceeding the 1,582,719-head kill for the month last year, chalked up a new all-time peak for the month. The year's total of 19,055,498 cattle killed under inspection went down as a new all-time mark and exceeded that for 1954 by close to 600,000 head. In the way of contrast, the smallest federally-inspected cattle slaughter for any year since 1907 was about 6,757,000 in 1914.

Slaughter of calves declined sharply in December to 632,647 head from 700,096 the month before and was also smaller than the 638,732 killed in December of 1954. The year's calf slaughter of 7,499,145 showed a small drop from 7,572,596 in 1954.

Hog slaughter for December at 7,324,456 animals was in line with a normal seasonal rise and compared with 6,857,126 killed in November. However, it fell short of the record 7,567,000 for the month established in 1943. The 1954 December kill

numbered 6,119,109 head. Hog slaughter for the year at 61,370,474 head showed about a 15 per cent increase over the 52,893,863 killed in 1954, but fell far short of nearing

highs for several previous years.

Sheep slaughter went through the third straight year of monthly slaughter figures in excess of a million head. Last December the number was 1,154,810 head. This compared with 1,161,585 in November and 1,167,110 in December 1954. The year's total sheep kill numbered 14,383,450 head compared with 14,147,598 in 1954, but fell far short of the 20-year high of 23,363,000 in 1943.

FEDERALLY INSPECTED SLAUGHTER

CATTLE			
	1955	1954	
January	1,521,087	1,541,041	
February	1,318,151	1,302,454	
March	1,524,490	1,511,003	
April	1,451,705	1,416,787	
May	1,557,973	1,439,135	
June	1,640,677	1,570,303	
July	1,524,475	1,622,033	
August	1,796,589	1,635,175	
September	1,751,619	1,637,606	
October	1,692,772	1,616,193	
November	1,661,681	1,601,839	
December	1,617,280	1,582,719	

CALVES			
	1955	1954	
January	565,488	540,050	
February	4,637,946	517,091	
March	659,555	660,485	
April	395,814	598,377	
May	587,528	561,146	
June	610,500	622,028	
July	549,033	639,303	
August	645,579	649,390	
September	709,537	706,283	
October	727,738	738,211	
November	700,096	704,264	
December	632,647	638,732	

HOGS			
	1955	1954	
January	5,518,937	4,712,157	
February	4,637,946	3,883,165	
March	5,491,165	4,553,795	
April	4,472,045	3,853,189	
May	4,164,338	3,380,365	
June	3,713,180	3,453,270	
July	3,428,043	3,325,007	
August	4,474,888	3,852,044	
September	5,144,401	4,743,350	
October	6,144,099	5,177,810	
November	6,857,126	5,840,532	
December	7,324,456	6,119,109	

SHEEP AND LAMBS			
	1955	1954	
January	1,223,337	1,242,776	
February	1,079,567	1,090,106	
March	1,244,190	1,148,330	
April	1,179,811	1,095,384	
May	1,228,444	1,044,814	
June	1,205,300	1,199,683	
July	1,075,724	1,209,450	
August	1,238,480	1,207,354	
September	1,341,466	1,290,003	
October	1,247,536	1,291,251	
November	1,161,585	1,160,437	
December	1,154,810	1,167,110	

YEAR TOTALS			
	1955	1954	
Cattle	19,055,498	18,476,358	
Calves	7,499,145	7,572,596	
Hogs	61,370,474	52,893,863	
Sheep	14,383,450	14,147,598	

Cattle On Feed January 1 Slightly Above Year Before

The number of cattle and calves on feed for market in the United States on January 1, 1956, at 5,823,000 head was 1 per cent larger than a year earlier, according to the Crop Reporting Board. This compared with 5,786,000 a year earlier and the 1950-54 average of 5,001,000. The number on feed in the north central states was about the same as a year before. In the 13 western states it was up 3 per cent.

The Corn Belt total was estimated at 4,178,000 head. Feeding in the western Corn Belt states decreased 4 per cent while feeding in the eastern Corn Belt was up 9 per cent from a year earlier. Iowa, the leading feeding state, was the same as a year ago.

Decreases in South Dakota, Nebraska and Kansas more that offset increases in all other western Corn Belt states. Illinois, the second ranking feeding state, this year showed a 5 per cent increase.

California, the leading cattle feeding state in the West, showed an increase of 5 per cent, while Colorado, the second leading western state, was 18 per cent below a year earlier. Pennsylvania was down 2 per cent, while Texas was up 8 per cent.

BLOOMINGTON, ILL. LOUISVILLE, KY. NASHVILLE, TENN. SIOUX CITY, IOWA
JONESBORO, ARK. DAYTON, OHIO
DETROIT, MICH. CHATTANOOGA, TENN. LAFAYETTE, IND. MONTGOMERY, ALA.
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 14, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 19,264 hogs; Shippers, 51,160 hogs; and Others, 32,312 hogs.
Totals: 28,764 cattle, 1,126 calves, 5,736 hogs, and 6,532 sheep.

KANSAS CITY

Armour... 3,827 911 3,183 1,677
Swift... 3,148 870 6,857 2,961
Wilson... 1,781 444 4,364 ...
Butchers, 8,293 112 1,049 7
Others... 1,794 ... 427 1,296
Totals, 18,843 1,893 15,880 5,941

OMAHA

Cattle and Calves Hogs Sheep
Armour... 8,750 19,638 1,394
Cudahy... 4,444 16,218 2,359
Swift... 5,816 19,987 1,558
Wilson... 4,233 14,210 1,629
Am. Stores... 955 ...
Cornhusker, 1,151 ...
O'Neill... 838 ...
Sib. Beef... 983 ...
Eagle... 70 ...
Gr. Omaha, 971 ...
Hoffman... ...
Rothschild, 1,469 ...
Roth... 923 ...
Klinegar... 1,294 ...
Merchants... 146 ...
Others... 1,750 16,608 ...
Totals... 33,813 83,061 7,140

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour... 3,409 783 14,042 3,471
Swift... 4,126 1,314 18,313 2,037
Hunter... 1,177 ... 8,279 ...
Bell... ... 5,149 ...
Krey... ...
Laclede... ...
Luer... ...
Totals, 8,712 2,097 48,716 5,508

SIoux CITY

Cattle Calves Hogs Sheep
Armour... 4,870 23 24,569 3,310
S.C. Dr...
Ref... 3,631 ...
Swift... 2,580 93 753 574
Butchers... 791 2 ...
Others... 11,075 110 36,106 644
Totals, 24,289 136 74,475 8,501

WICHITA

Cattle Calves Hogs Sheep
Cudahy... 2,081 687 2,793 ...
Kansas... 859 ...
Dunn... 341 ...
Doid... 206 ...
Sundowner... 73 ...
Pioneer... ...
Excel... 977 ...
Armour... 96 ... 1,095 ...
Swift... ... 585 ...
Others... 1,475 ... 11 95
Totals, 5,915 687 3,329 1,775

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour... 2,065 127 632 708
Wilson... 4,087 504 1,255 ...
Others...
Totals* 8,672 724 2,670 1,282

*Do not include 2,273 cattle, 160 calves, 21,345 hogs and 2,292 sheep direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour... 215 ...
Cudahy... ...
Swift... 285 ...
Wilson... 358 ...
Atlas... 1,629 ...
Gr. West... 797 1 ...
Ideal... 794 ...
Caltek... 435 ... 383 ...
Com'l... 650 3 ...
Acme... 481 ...
Others... 3,878 254 514 ...
Totals, 8,862 258 897 ...

DENVER

Cattle Calves Hogs Sheep
Armour... 1,917 82 ... 3,080
Swift... 2,269 164 6,538 5,149
Cudahy... 1,155 136 7,384 220
Wilson... 527 ... 4,412
Others... 7,507 104 4,572 442
Totals, 13,375 476 18,494 13,303

MILWAUKEE

Cattle Calves Hogs Sheep
Packers, 1,500 6,631 8,847 1,149
Butchers, 3,384 1,839 73 328
Totals, 4,884 8,470 8,920 1,477

CINCINNATI

Cattle Calves Hogs Sheep
Gall... 375
Kahn's...
Meyer...
Schlachter, 191 15 ...
Northside...
Others... 4,252 984 18,253 562
Totals, 4,443 990 18,253 937

ST. PAUL

Cattle Calves Hogs Sheep
Armour... 6,896 6,149 34,568 2,970
Bartusch, 1,073 ...
Rifkin, 1,008 ...
Superior, 2,124 12 ...
Swift... 7,857 3,854 47,965 3,753
Others... 2,448 4,170 11,518 7,569
Totals, 21,406 14,192 94,051 14,292

FORT WORTH

Cattle Calves Hogs Sheep
Armour... 1,573 997 1,286 3,794
Swift... 1,518 1,394 777 2,819
Bl. Bon... 682 61 100 ...
City... 314 10 51 ...
Rosenthal, 70 ... 17
Totals, 4,157 2,462 2,214 6,630

TOTAL PACKER PURCHASES

Week end. Prev. Year
Jan. 14 week Ago
Cattle... 186,135 166,656 186,981
Hogs... 456,696 390,963 369,562
Sheep... 73,318 74,170 104,891

CORN BELT DIRECT TRADING

Des Moines, Jan. 18 — Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were quoted by the USDA as follows:

Hogs, U.S. No. 1-3:
120-180 lbs. \$ 8.25@10.55
180-240 lbs. 10.15@11.50
240-300 lbs. 9.00@11.30
300-400 lbs. 8.80@10.20

Sows:
270-360 lbs. 9.25@ 9.90
400-550 lbs. 7.60@ 9.00

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	Last week	Last week est.	Last year
Jan. 12...	81,000	86,000	77,000
Jan. 13...	94,000	87,000	66,000
Jan. 14...	54,500	54,000	33,000
Jan. 16...	90,000	102,000	71,000
Jan. 17...	96,000	95,000	83,000
Jan. 18...	85,000	85,500	76,000

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Jan. 18, were reported as follows:

CATTLE:
Steers, prime \$20.75@22.50
Steers, choice 18.25@21.75
Steers, good & ch. 16.00@19.00
Steers, com'l 13.00@15.00
Heifers, choice 17.00@19.00
Heifers, com'l & gd. 15.00@20.50
Cows, util. & com'l 10.50@12.50
Cows, can. & cut. 8.50@ 9.75
Bulls, com'l & gd. 12.00@17.00
Bulls, cut. & util. 10.50@14.00

HOGS:
U.S. 1-3, 180/200... \$11.00@12.00
U.S. 1-3, 200/220... 11.25@12.00
U.S. 1-3, 220/240... 11.25@12.00
U.S. 1-3, 240/270... 10.25@11.50
Sows, 270/360 lbs... 9.50@ 9.75

LAMBS:
Ch. & pr., woolled... \$17.00@18.75

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended January 14, 1956 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	13,354	11,363	64,207	50,721
Baltimore, Philadelphia	8,994	1,191	33,722	2,474
Cincinnati, Cleveland, Detroit, Indianapolis	19,666	5,457	117,101	17,434
Chicago Area	28,172	7,514	65,798	7,281
St. Paul-Wis. Areas ²	36,614	35,048	166,480	22,217
St. Louis Area ³	15,837	4,452	124,547	11,197
Sioux City	12,566	41	39,605	6,922
Omaha Area	37,621	1,022	123,102	18,454
Kansas City	17,871	3,476	54,945	12,026
Iowa-So. Minnesota ⁴	31,816	15,209	354,622	35,746
Louisville, Evansville, Nashville, Memphis	10,841	8,032	62,321	Available
Georgia-Alabama Areas ⁵	7,327	3,031	38,768	...
St. Joseph, Wichita, Oklahoma City	22,314	5,280	93,684	13,853
Ft. Worth, Dallas, San Antonio	17,327	7,503	33,113	11,083
Denver, Ogden, Salt Lake City	18,669	1,278	23,248	20,123
Los Angeles, San Francisco Areas ⁶	33,523	3,700	45,215	31,953
Portland, Seattle, Spokane	8,771	794	26,239	5,159
GRAND TOTALS	341,284	114,391	1,406,717	266,045
Totals prev. week	282,508	107,637	1,237,090	236,258
Totals same week, 1955	317,004	109,528	1,159,169	279,376

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended January 7, compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS Up to 1000 lbs.		VEAL Calves Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handy weights	
	1956	1955	1956	1955	1956	1955	1956	1955
Toronto	\$18.25	\$20.00	\$28.15	\$25.00	\$22.50	\$26.30	\$21.00	\$22.50
Winnipeg	19.00	20.00	20.10	20.10	22.00	29.40	17.35	18.50
Calgary	17.14	18.50	25.81	27.66	19.50	24.33	17.50	17.00
Edmonton	16.82	18.54	17.16	18.61	17.75	22.50	16.85	17.94
Lethbridge	15.50	18.00	19.00	18.00	18.35	23.50	17.00	18.50
Regina	16.30	19.35	17.60	22.80	17.12	17.05
St. Albert	16.25	18.00	20.25	18.60	18.00	22.00	14.00	15.25
Moose Jaw	15.50	17.70	19.10	17.00	18.00	22.25	...	16.00
Saskatoon	15.60	17.25	22.00	23.00	18.60	22.25	15.75	17.00
Regina	15.00	17.95	19.25	20.75	18.00	22.00	15.75	14.50
Vancouver	18.00	19.00	16.00	17.00

*Canadian Government quality premiums not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama and Jacksonville, Florida during the week ended Jan. 13:

	Cattle	Calves	Hogs
Week ended Jan. 13	3,594	1,410	20,830
Week previous five days	3,540	1,392	21,447
Corresponding week last year	3,420	1,572	13,661

LIVESTOCK PRICES AT BALTIMORE

Livestock prices at Baltimore, Md., on Wednesday, Jan. 18, were as follows:

CATTLE:
Steers, gd. & ch. \$18.00@19.00
Steers, com'l & gd. 17.50@20.00
Heifers, choice 20.00 only
Cows, util. & com'l 12.50@14.00
Cows, can. & cut. 10.00@11.50
Bulls, com'l None qtd.

VEALERS:
Choice & prime \$30.00@33.00
Good & choice 25.00@30.00
Cull & util. 16.00 only

HOGS:
U.S. 1-3, 180/220... \$13.25 only
U.S. 1-3, 220/240... 12.50@13.00
U.S. 1-3, 240-270... 11.75@12.50
Sows, 400/500 8.50@ 9.50

LAMBS:
Choice & prime \$21.00@21.50

HOGS, SHEEP AT INTERIOR YARDS

Receipts of hogs at interior markets in December at 2,194,000 head numbered about 23 per cent more than the 1,780,000 for the same month of 1954. Year totals for 1955 and 1954 were 17,336,000 and 14,243,000 head, respectively.

Receipts of sheep and lambs over the same periods numbered 144,000, 145,000, 1,604,000 and 1,592,000 head, respectively.

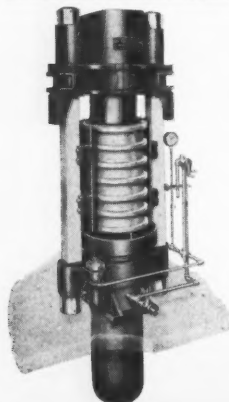
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flavor and aroma



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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended January 14, 1956, compared:

CATTLE	Week Ended		Cor.	
	Jan. 14	Prev. Week	1955	1956
Chicago†	28,764	22,833	29,553	
Kan. City†	20,736	17,515	19,116	
Omaha*†	33,442	28,864	31,656	
E. St. Louis†	15,958	9,850	9,506	
St. Joseph†	15,000	9,978	12,583	
Sioux City†	13,728	11,871	22,283	
Wichita*†	6,212	5,660	5,449	
New York & Jer. City†	13,354	11,084	12,637	
Okl. City*†	11,829	10,778	10,181	
Cincinnati†	4,986	4,167	5,423	
Denver†	14,290	10,760	14,810	
St. Paul†	18,958	16,309	18,153	
Milwaukee†	4,879	4,044	5,064	
Totals	187,136	162,713	195,814	

HOGS	Week Ended		Cor.	
	Jan. 14	Prev. Week	1955	1956
Chicago†	51,376	44,298	46,784	
Kan. City†	15,860	11,633	10,508	
Omaha*†	90,748	76,392	71,192	
E. St. Louis†	40,634	29,361	27,550	
St. Joseph†	39,399	37,625		
Sioux City†	40,348	33,521	29,353	
Wichita*†	15,801	14,615	16,134	
New York & Jer. City†	64,207	53,355	55,440	
Okl. City*†	24,015	18,894	12,362	
Cincinnati†	17,626	15,629	14,666	
Denver†	17,499	11,806	15,093	
St. Paul†	82,533	65,073	59,601	
Milwaukee†	8,920	7,170	4,294	
Totals	469,787	420,546	400,602	

SHEEP	Week Ended		Cor.	
	Jan. 14	Prev. Week	1955	1956
Chicago†	6,532	4,170	9,923	
Kan. City†	5,941	4,821	6,793	
Omaha*†	13,355	10,665	19,166	
E. St. Louis†	5,508	6,751	6,548	
St. Joseph†	2,488	804	355	
Sioux City†	7,381	3,725	6,290	
Wichita*†	1,680	1,880	3,421	
New York & Jer. City†	50,721	45,045	57,042	
Okl. City*†	3,574	3,691	3,692	
Cincinnati†	11,104	12,298		
Denver†	12,505	11,266	11,519	
St. Paul†	6,723	6,929	7,889	
Milwaukee†	1,477	1,828	1,663	
Totals	115,645	102,683	148,004	

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended January 7:

CATTLE	Week Ended		Same	
	Jan. 7	1956	Week	1955
Western Canada..	14,913	16,056		
Eastern Canada..	14,798	15,825		
Totals	29,711	31,881		

HOGS	Week Ended		Same	
	Jan. 7	1956	Week	1955
Western Canada..	65,203	63,664		
Eastern Canada..	51,794	47,210		
Totals	116,997	110,874		

SHEEP	Week Ended		Same	
	Jan. 7	1956	Week	1955
Western Canada..	3,731	2,948		
Eastern Canada..	3,811	3,786		
Totals	7,542	6,734		

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Jan. 14:

Salable	Cattle Calves Hogs* Sheep	
	Total (incl. directs)	5,514 3,217 26,596 21,016
Prev. week	Salable	
	Total (incl. directs)	13 126 5,720 4,476

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS	Cattle		Calves		Hogs		Sheep	
	Jan. 12	2,265	411	19,836	2,331	345	10,957	1,146
Jan. 13	107	808	97	1,945	86	374	18,145	4,707
Jan. 14	107	808	97	1,945	86	374	18,145	4,707
Jan. 15	107	808	97	1,945	86	374	18,145	4,707
Jan. 16	27,807	374	18,145	4,707	300	15,500	5,400	
Jan. 17	5,000	400	18,500	4,400	300	15,500	5,400	
Jan. 18	10,000	300	15,500	5,400				

*Week so far... 42,807 1,074 52,145 14,507
Wk. ago 52,085 1,804 64,716 12,418
Yr. ago 42,724 1,279 42,929 13,263
2 years ago 42,529 1,347 42,862 9,307
*Including 120 cattle, 135 calves, 3,238 hogs and 1,421 sheep direct to packers.

SHIPMENTS				
Jan. 12.	2,681	63	8,447	1.56
Jan. 13.	2,645	90	4,237	49
Jan. 14.	274	...	914	35
Jan. 16.	7,546	99	4,542	1.63
Jan. 17.	5,000	...	5,000	2.00
Jan. 18.	6,000	...	5,000	2.50
Week so far	17,546	99	14,542	6.13
Wk. ago	21,392	206	20,562	6.00
Yr. ago	15,932	105	7,437	4.71
2 years ago	15,635	182	6,971	3.96

JANUARY RECEIPTS		
	1956	1955
Cattle	139,575	131,583
Calves	5,380	5,644
Hogs	228,297	198,954
Sheep	42,680	47,722

JANUARY SHIPMENTS		
	1956	1955
Cattle	63,971	53,0
Hogs	72,647	52,1
Sheep	20,693	21,0

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Jan. 18:

Packer's purchase	Week ended		Week ended	
	Jan. 18	51,543	53,223	
Shippers' purchase	27,617	34,017		
Totals	79,160	87,256		

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Jan. 18, were reported as shown in the table below:

CATTLE:	Steers, prime		Steers, gd. & ch.		Steers, com'l & gd.		Heifers, com'l & gd.		Cows, util. & com'l		Bulls, can. & cut.		Bulls, utility	
	None qtd.		\$18.50@19.00		16.00@17.50		15.50 only		10.75@14.00		8.00@10.50		15.00@16.00	

CALVES:	Good vealers		Util. & good		Cull & utility	
	None qtd.		None qtd.		None qtd.	

HOGS:	U.S. 1-3		190/250		U.S. 1-3		250/300		Sows	
	\$12.00@13.00		\$12.00@13.00		8.00@9.00		8.00@9.00			

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Jan. 14 with comparisons:

Week to date	Cattle		Hogs		Sheep	
	327,000	704,000	161,000	257,000	605,000	136,000
Previous week	339,000	578,000	194,000	584,000	1,309,000	297,000
1955 to date	610,000	1,114,000	354,000			

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Jan. 13:

Los Ang.	Cattle Calves Hogs Sheep	
	10,700	525 850 290
P'tland.	3,850	420 3,333 1,765
San. Fran.	1,300	100 1,000 750

*Including hogs at 31st St.

LIVESTOCK

January 17

Service, Li

St.

HOGS (Incl.

BARROWS &

120-140 lbs.

140-160 lbs.

160-180 lbs.

180-200 lbs.

200-220 lbs.

220-240 lbs.

240-270 lbs.

270-300 lbs.

300-330 lbs.

330-360 lbs.

Medium:

160-220 lbs.

HOWS:

Choice:

270-300 lb.

300-330 lb.

330-360 lb.

360-400 lb.

400-450 lb.

450-550 lb.

Medium:

250-500 lb.

LAUGHTER:

STEERS:

Prime:

700-900 lb.

900-1100 lb.

1100-1300 lb.

1300-1500 lb.

Choice:

700-900

900-1100

1100-1300

1300-1500

Good:

700-900

900-1100

1100-1300

Commercial

all wts

Utility,

all wts

HEIFERS:

Prime:

600-800

800-1000

Choice:

600-800

800-1000

Good:

500-700

700-900

Commercial

all wts

Utility,

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, January 17, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L.N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Including Bulk of Sales):					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs..	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs..	\$10.25-11.25	None qtd.	None qtd.	None qtd.	None qtd.
160-180 lbs..	11.00-12.00	\$10.50-12.25	\$10.50-11.75	\$10.25-11.75	\$10.75-12.00
180-200 lbs..	12.00-12.25	11.50-12.25	11.50-11.90	11.25-12.25	11.00-12.00
200-220 lbs..	11.75-12.50	11.25-12.25	11.50-11.80	11.25-12.25	11.00-12.00
220-240 lbs..	11.25-12.25	11.00-12.25	11.25-11.75	11.25-12.25	10.75-12.00
240-270 lbs..	10.50-11.75	10.50-11.25	10.25-11.25	10.50-11.50	10.00-11.50
270-300 lbs..	10.00-10.75	10.00-10.50	10.00-11.00	10.00-10.75	9.50-11.00
300-330 lbs..	9.75-10.25	9.75-10.25	9.50-10.50	None qtd.	None qtd.
330-360 lbs..	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs..	None qtd.	None qtd.	None qtd.	8.25-11.25	10.25-10.75
ROWS:					
Choice:					
270-300 lbs..	9.25- 9.50	None qtd.	9.25- 9.50	9.00-10.25	9.00- 9.50
300-330 lbs..	9.25- 9.50	9.75 only	9.25- 9.50	9.00-10.25	9.00- 9.25
330-360 lbs..	9.00- 9.50	9.50- 9.75	9.25- 9.50	9.00-10.25	8.75- 9.00
360-400 lbs..	8.75- 9.25	9.00- 9.50	9.00- 9.25	9.00-10.25	8.50- 8.75
400-450 lbs..	8.75- 9.00	8.75- 9.00	8.75- 9.00	9.00-10.25	8.00- 8.50
450-550 lbs..	8.00- 9.00	8.25- 8.75	8.00- 9.00	8.50- 9.25	8.00- 8.50
Medium:					
250-500 lbs..	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
LAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700-900 lbs..	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs..	22.00-22.50	None qtd.	21.00-23.00	22.00-23.00	21.00-22.00
1100-1300 lbs..	21.50-22.00	22.75-24.50	20.00-22.50	22.00-22.50	20.50-22.00
1300-1500 lbs..	20.00-21.00	20.50-21.50	None qtd.	20.00-21.00	19.00-21.00
Choice:					
700-900 lbs..	None qtd.	None qtd.	None qtd.	20.25-21.25	20.50-21.50
900-1100 lbs..	None qtd.	19.00-22.50	21.00-22.00	20.00-21.00	20.00-21.00
1100-1300 lbs..	None qtd.	17.00-22.00	19.75-22.00	19.00-21.00	19.50-21.00
1300-1500 lbs..	None qtd.	16.50-20.75	16.50-20.50	18.00-20.00	18.00-20.00
Good:					
700-900 lbs..	17.00-18.25	17.00-19.00	15.50-17.00	17.00-17.50	16.50-17.50
900-1100 lbs..	17.00-18.00	17.00-19.00	15.50-17.00	16.75-17.50	16.00-17.50
1100-1300 lbs..	17.00-18.00	16.00-18.50	15.00-16.50	16.00-17.00	15.00-17.00
Commercial,					
all wts. . .	13.00-16.00	13.50-15.00	12.50-14.00	12.00-14.00	12.50-14.00
Utility,					
all wts. . .	11.00-13.00	11.50-13.50	11.00-12.50	10.50-12.00	11.00-12.00
HEIFERS:					
Prime:					
800-900 lbs..	None qtd.	21.00-22.00	None qtd.	20.00-21.00	None qtd.
900-1000 lbs..	21.00-22.25	20.75-21.50	None qtd.	20.00-21.00	None qtd.
Choice:					
800-900 lbs..	19.00-21.00	18.00-21.50	None qtd.	18.00-19.50	18.00-19.00
900-1000 lbs..	19.00-21.00	17.75-21.00	19.00-20.00	18.00-19.50	17.50-18.50
Good:					
500-700 lbs..	16.00-18.00	15.00-17.00	15.00-17.50	15.50-18.00	15.00-16.50
700-900 lbs..	16.00-18.00	15.00-17.00	15.00-17.00	15.50-18.00	14.50-16.50
Commercial,					
all wts. . .	13.00-15.50	12.00-14.75	12.50-13.50	12.00-13.50	12.50-14.00
Utility,					
all wts. . .	11.00-13.00	10.50-12.00	11.00-12.50	10.50-12.00	11.00-12.00
COWS:					
Commercial,					
all wts. . .	12.00-12.50	11.00-12.50	11.00-12.50	10.00-11.50	11.00-12.00
Utility,					
all wts. . .	11.00-12.00	9.75-11.00	10.00-11.00	9.50-10.00	9.50-11.00
Can. & cut.,					
all wts. . .	8.00-10.50	7.50-10.50	8.00-10.00	8.50- 9.75	8.00- 9.50
BULLS (Yrds. Excl.) All Weights:					
Good	None qtd.	11.00-12.00	None qtd.	11.00-12.00	13.00-14.00
Commercial . .	13.50-14.50	15.00-16.00	13.50-14.50	13.50-14.00	13.00-14.00
Utility	12.00-13.50	13.50-15.00	12.50-13.50	12.00-13.50	14.00-15.00
Cutter	10.00-12.00	12.00-13.50	10.00-12.50	10.50-12.00	13.00-14.00
VEALERS, All Weights:					
Ch. & pr. . . .	29.00-32.00	29.00-31.00	21.00-24.00	20.00-23.00	24.00-26.00
Com'l & gd. . .	15.00-22.00	18.00-25.00	15.00-21.00	13.00-20.00	13.00-20.00
CALVES (500 Lbs. Down):					
Ch. & pr. . . .	None qtd.	None qtd.	None qtd.	15.00-18.00	18.00-20.00
Com'l & gd. . .	None qtd.	None qtd.	None qtd.	11.00-15.00	13.00-18.00
SHEEP & LAMBS:					
LAMBS (110 Lbs. Down):					
Ch. & pr. . . .	18.50-19.50	18.75-19.50	18.00-18.75	18.50-18.75	18.00-19.00
Gd. & ch. . . .	17.50-19.00	18.25-19.25	17.00-18.00	17.25-18.25	17.00-18.00
LAMBS (105 Lbs. Down) (Shorn):					
Ch. & pr. . . .	18.50-19.00	17.75-18.35	17.00-17.75	17.50-18.00	18.00-18.50
Gd. & ch. . . .	16.75-18.50	17.25-18.00	16.00-17.00	17.00-17.50	17.00-18.00
EWES:					
Gd. & ch. . . .	4.00- 5.00	6.00- 7.50	4.25- 5.00	4.00- 5.00	4.50- 5.50
Can'l & util. .	3.00- 4.00	4.50- 6.00	3.00- 4.25	3.00- 4.00	3.00- 4.50

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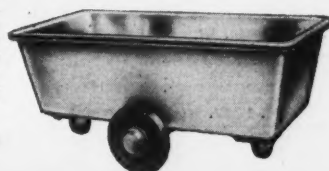
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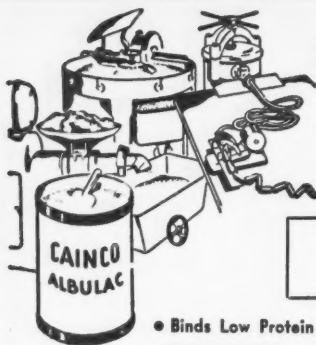
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25 years' experience with both major and independent packers of government inspected plants covering everything on beef from yards to consignee. Familiar with live cattle buying procedures. Know equipment, requirements and maintenance, labor relations etc. Now superintendent of independent packing house. Want to change. Must pay \$12,000 or more per year. Good references. W-16, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CONTROLLER

25 years' experience as controller, office manager and accountant in the meat packing industry. This is a person used to hard work and has plenty of experience in the factory. If you need an aggressive person with a lot of know-how, I can help you and relieve you of a lot of responsibility. Good reason for changing positions, and have fine references. W-4, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF & PROVISIONS

3 years' general experience, office and plant. Eager to learn the trade, Chicago yards or Fulton market. Available after January 30th. W-5, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SMOKED MEAT SUPERVISOR: 5 years' experience in curing and sliced bacon. Some knowledge of sausage. College education. Willing to relocate with a good progressive company. W-24, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Acquainted in southwest and west, desires new connection. Have been in present position over 15 years. Available immediately. Best references. W-25, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ENGINEER-MASTER MECHANIC

Several years experience in beef, pork, sausage, canning, rendering etc. W-26, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

MASTER MECHANIC

With a total of 21 years' experience as follows: in charge of maintenance and installation of machinery and equipment, including building repairs and alterations. Also in charge of motive power department with installation and repairs to refrigeration equipment, generators, boilers, pumps etc. Also in charge of purchasing fuel and supplies and work being done by outside contractors. Also experienced test engineer, instrument man and thoroughly familiar with various plant work. Seeking new position as the plant where I am employed has been sold and will be closed. W-18, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AMBITIOUS YOUNG EXECUTIVE: Graduate chemist, experienced in formula and process development, trouble-shooting, yields, sanitation, raw materials, statistical methods, control laboratory procedures, and all phases of quality control as head of quality control department in large manufacturing plant of leading packer. W-19, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF SUPERINTENDENT: And sales manager. 25 years' experience. Live purchases, slaughtering, breaking, boning, sales, shipping, yields and costs. W-20, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: 25 years' experience, beef, pork, lamb, veal, sausage, canned meats, specialties. Know costs, yields and credits. W-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Selling agency quality products to packing and food manufacturing plants mid-west, Chicago and Milwaukee west to Minnesota and Colorado, south to St. Louis. 30 years' experience top plants. W-22, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

MANAGER: Beef, lamb, veal plant or department. Highly experienced in all phases of management, buying, operation, grading, cutting, costs, sales. Excellent sales associations throughout country, carload, L.C.L. shipments. Presently employed as beef manager of large plant. 20 years' experience. Prefer west coast, Florida, Texas or Foreign. Will consider other locations. Best references. W-23, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

MANAGER

All pork operations. Long established nationally known, medium size independent packer under M.I.B. Producing quality products. In Virginia. Should have solid experience in, but not limited to, processing and manufacturing: including Sausage (all phases and related products) curing, bacon slicing, self-service products, packaging, shipping procedures, knowledge of work standards, methods and incentives. If you can meet these requirements supervise and direct those under you fairly and firmly and wish to associate yourself with a sound (rated D. & B. Aaa) progressive outfit, write us immediately if age not over 45, giving your experience in detail, also telephone number. All information confidential. This semi-executive position will be filled quickly. The potential is a top executive position.

W-6, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

BEEF MANAGER

To take charge of beef department in medium sized eastern plant. Must know grading, cuts, boning and costs. Wholesale and route selling background required. Give experience, education, age and salary expected in first letter. W-8, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

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